THE ART OF COOKERY, MADE PLAIN and EASY;

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II. Of Made-diſhes.
III. How expenſive a French Cook's Sauce is.
IV. To make a Number of pretty little Diſhes for a Supper or Side-diſh, and little Corner-diſhes for a great Table.
V. To dreſs Fiſh.
VI. Of Soups and Broths.
VII. Of Puddings.
VIII. Of Pies.
IX. For a Lent Dinner; a Number of good Diſhes which may be made uſe of at any other Time.
X. Directions to prepare proper Food for the Sick.
XI. For Captains of Ships; how to make all uſeful Diſhes for a Voyage; and ſetting out a Table on board.
XII. Of Hog's-puddings, Sauſages, &c.
XIII. To pot and make Hams, &c.
XIV. Of Pickling.
XV. Of making Cakes, &c.
XVI. Of Cheeſecakes, Creams, Jellies, Whip ſyllabubs, &c.
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XX. Of Diſtilling.
XXI. How to market; the Seaſon of the Year for Butchers Meat, Poultry, Fiſh, Herbs, Roots, and Fruit.
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By a LADY.

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With all the MODERN IMPROVEMENTS.

And alſo the ORDER of a BILL of FARE, for each Month, in the Manner the Diſhes are to be placed upon the Table, in the preſent Taſte.

LONDON,

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MDCCLXXVIII.


BRITISH MUSEUM
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TO THE

READER.

I Believe I have attempted a branch of Cookery, which nobody has yet thought worth their while to write upon: but as I have both ſeen, and found by experience, that the generality of ſervants are greatly wanting in that point, therefore I have taken upon me to inſtruct them in the beſt manner I am capable; and, I dare ſay, that every ſervant who can but read, will be capable of making a tolerable good cook, and thoſe who have the leaſt notion of Cookery cannot miſs of being very good ones.

If I have not wrote in the high polite ſtyle, I hope I ſhall be forgiven; for my intention is to inſtruct the lower ſort, and therefore muſt treat them in their own way. For example: when I bid them lard a fowl, if I ſhould bid them lard with large lardoons, they would not know what I meant; but when I ſay they muſt lard with little pieces of bacon, they know what I mean. So in many other things in Cookery, the great cooks have ſuch a high way of expreſſing themſelves, that the poor girls *are at a loſs to know what they mean: and in all* Receipt Books *yet printed, there are ſuch an odd jumble of things as would quite ſpoil a* good diſh; *and indeed ſome things ſo extravagant, that it would be almoſt a ſhame to make uſe of them, when a* diſh *can be made full as good, or better, without them. For example: when you entertain ten or twelve people, you ſhall uſe for a cullis, a leg of veal and a ham; which, with the other ingredients, makes it very expenſive, and all this only to mix with other ſauce. And again, the eſſence of ham for ſauce to* one diſh; *when I will prove it, for about three ſhillings*

I will make as rich and high a ſauce as all that will be, when done. For example:

Take a large deep ſtew-pan, half a pound of bacon, fat and lean together, cut the fat and lay it over the bottom of the pan; then take a pound of veal, cut it into thin ſlices, beat it well with the back of a knife, lay it all over the bacon; then have ſix-penny worth of the coarſe lean part of the beef cut thin and well beat, lay a layer of it all over, with ſome carrot, then the lean of the bacon cut thin and laid over that: then cut two onions and ſtrew over, a bundle of ſweet herbs, four or five blades of mace, ſix or ſeven cloves, a ſpoonful of whole pepper, black and white together, half a nutmeg beat, a pigeon beat all to pieces, lay that all over, half an ounce of truffles and morels, then the reſt of your beef, a good cruſt of bread toaſted very brown and dry on both ſides: you may add an old cock beat to pieces; cover it cloſe, and let it ſtand over a ſlow fire two or three minutes, then pour on boiling water enough to fill the pan, cover it cloſe, and let it ſtew till it is as rich as you would have it, and then ſtrain off all that ſauce. Put all your ingredients together again, fill the pan with boiling water, put in a freſh onion, a blade of mace, and a piece of carrot; cover it cloſe, and let it ſtew till it is as ſtrong as you want it. This will be full as good as the eſſence of ham for all ſorts of fowls, or indeed moſt made-diſhes, mixed with a glaſs of wine, and two or three ſpoonfuls of catchup. When your firſt gravy is cool, ſkim off all the fat, and keep it for uſe.—*This falls far ſhort ſhort of the expence of a leg of veal and ham, and anſwers every purpoſe you want.*

If you go to market, the ingredients will not come to above half a crown; or for about eighteen peuce you

may make as much good gravy as will ſerve twenty people.

Take twelve penny worth of coarſe lean beef, which will be ſix or ſeven pounds, cut it all to pieces, flour it well; take a quarter of a pound of good butter, put it into a little pot or large deep ſtew-pan, and put in your beef: keep ſtirring it, and when it begins to look a little brown, pour in a pint of boiling water; ſtir it all together, put in a large onion, a bundle of ſweet herbs, two or three blades of mace, five or ſix cloves, a ſpoonful of whole pepper, a cruſt of bread toaſted, and a piece of carrot; then pour in four or five quarts of water, ſtir all together, cover cloſe, and let it ſtew till it is as rich as you would have it; when enough, ſtrain it off, mix it with two or three ſpoonfuls of catchup, and half a pint of white-wine; then put all the ingredients together again, and put in two quarts of boiling water, cover it cloſe, and let it boil till there is about a pint; ſtrain it off well, add it to the firſt, and give it a boil together. This will make a great deal of rich good gravy.

You may leave out the wine, according to what uſe you want it for; ſo that really one might have a genteel entertainment, for the price the ſauce of one diſh comes to: but if gentlemen will have French *cooks, they muſt pay for* French *tricks.*

A Frenchman *in his own country will dreſs a fine dinner of twenty diſhes, and all genteel and pretty, for the expence he will put an* Engliſh *lord to for dreſſing one diſh. But then there is the little petty profit. I have heard of a cook that uſed ſix pounds of butter to fry twelve eggs; when every body knows (that underſtands cooking) that half a pound is full enough, or more than need be uſed: but then it would not be* French. *So much*

is

is the blind folly of this age, that they would rather be impoſed on by a French *booby, than give encouragement to a good* Engliſh *cook!*

I doubt I ſhall not gain the eſteem of thoſe gentlemen; however, let that be as it will, it little concerns me; but ſhould I be ſo happy as to gain the good opinion of my own ſex, I deſire no more; that will be a full recompence for all my trouble; and I only beg the favour of every lady to read my Book *throughout before they cenſure me, and then I flatter myſelf I ſhall have their approbation.*

I ſhall not take upon me to meddle in the phyſical way farther than two receipts, which will be of uſe to the public in general: one is for the bite of a mad dog: and the other, if a man ſhould be near where the plague is, he ſhall be in no danger; which, if made uſe of, would be found of very great ſervice to thoſe who go abroad.

Nor ſhall I take upon me to direct a lady in the œconomy of her family; for every miſtreſs does, or at leaſt ought to know, what is moſt proper to be done there; therefore I ſhall not fill my Book *with a deal of nonſenſe of that kind, which I am very well aſſured none will have regard to.*

I have indeed given ſome of my diſhes French *names to diſtinguiſh them, becauſe they are known by thoſe names: and where there is great variety of diſhes, and a large table to cover, ſo there muſt be variety of names for them; and it matters not whether they be called by a* French, Dutch, *or* Engliſh *name, ſo they are good, and done with as little expence as the diſh will allow of.*

I ſhall ſay no more, only hope my Book *will anſwer the ends I intend it for; which is to improve the ſervants, and ſave the ladies a great deal of trouble.*

THE EDITOR's PREFACE.

THE Art of Cookery, like all other arts, is ſubject to the variations of faſhion, and the improvements of taſte.—Therefore, notwithſtanding the juſt claim of Mrs. Glaſſe's Book *on that ſubject to the approbation of the public, yet it was apprehended that a careful reviſal might render this new edition of her work ſtill more acceptable and more uſeful: how far the editor has ſucceeded, the public will determine: but to enable them to judge of his performance, it will be neceſſary to give a ſketch of the improvements and alterations.*

On a careful peruſal of the laſt edition, the editor noted the deficiencies in many receipts; which he hath ſupplied, by adding what was wanting, and rectifying what appeared to be wrong in the compoſitions, either as to quantity or quality.

In the chapter on Roaſting and Boiling, *he hath made ſeveral neceſſary alterations in point of* time, *in performing thoſe operations of the culinary art; and given his directions in as plain, clear, and comprehenſive a manner as poſſible, that the learner may not be at a loſs how to proceed.*

He hath alſo made many alterations and improvements in the chapter on Made Diſhes.

In

In that on Soups and Broths, *finding room for correction; he hath made ſuch amendments and alterations as were requiſite; and introduced ſeveral new ones.*

The chapters on Pies, *and for* Lent *have alſo received the neceſſary additions and corrections.*

As to the Directions for the Sick, *the editor hath not preſumed to make any alteration; the author appears to be the beſt judge of the directions ſhe lays down in this department of her book.—He hath, however, expunged her directions for* Dreſſing Turtle, *(both real and mock); and inſerted directions adapted to the method he hath conſtantly and ſucceſsfully practiſed for many years; and which, he is perfectly convinced, will anſwer the expectation of the reader.*

In the courſe of the corrections, alterations, and additions made in the work, the editor hath endeavoured to be as conciſe, but as intelligible as poſſible: he hath not laid down any rules, or inſerted any receipts, which are not warranted by experience in a courſe of practice for many years; and hopes he has finiſhed his undertaking as a good cook, *which will ſufficiently apologiſe for every defect of language as a* good writer.—*The firſt has always been his profeſſion; to the latter he makes no pretenſions.*



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The ORDER of a MODERN B

In the MANNER the DISHES are to

JANUARY.

FIRST COURSE.

Cheſnut Soup.

Leg of Lamb. | Petit Patties, | Boiled Chickens.
Chicken and Veal Pie. | Cods Head. | Roaſt Beef.
Tongue. | Raiſolds. | Scotch Collops.

Vermicelli Soup.

SECOND COURSE.

Roaſt Turkey.

Marinated Smelts. | Tartlets. | Mince Pies.
Roaſt Sweetbreads. | Stands of Jellies. | Larks.
Almond Tort. | Maids of Honour. | Lobſters.

Woodcocks.

THIRD COURSE.

Morels.

Artichoke Bottoms. | Dutch Beef ſraped. | Macaroni.
Cuſtards. | Cut Paſtry. | Black Caps.
Scolloped Oyſters. | Potted Chars. | Stewed Celery.

Rabbit Fricaſeyed.

FEBRUARY.

FIRST COURSE.

Peas Soup.

Chickens. | Chicken Patty. | Mutton Collops.
Harrico of Mutton. | Salmon and Smelts. | Rump of Beef a la Daub.
Pork Cutlets Sauce Robart. | Oyſter Patties. | Small Ham.

Soup Santea.

SECOND COURSE.

Wild Fowl.

Cardoons. | Diſh of Jelly. | Stewed Pippins.
Scolloped Oyſters. | Epergne. | Ragout Melé.
Comport Peas. | Caromel. | Artichoke Bottoms.

Hare.

THIRD COURSE.

Two Woodcocks.

Crawfiſh. | Aſparagus. | Preſerved Cheries.
Pigs Ears. | Crocant. | Lamb Chops Larded.
Blanched Almonds and Raiſins. | Muſhrooms. | Prawns.

Larks a la Surpriſe.

MAY.

FIRST COURSE.

Calvert's Salmon broiled.

Rabbits with Onions. | Veal Olives. | Collared Mutton.
Pigeon Pie raiſed. | Vermicelli Soup. | Macaroni Tort.
Ox Palates. | Chine of Lamb. | Matelot of Tame Duck.

Mackrel.

SECOND COURSE.

Green Gooſe.

Aſparagus. | Cuſtards. | Cocks Combs.
Green Gooſeberry Tarts. | Epergne. | Green Apricot Tarts.
Lamb Cutlets. | Blancmange. | Stewed Celery.

Roaſt Chickens.

THIRD COURSE.

Lambs Sweetbreads.

Stewed Lettuce. | Rheniſh Cream. | Raſpberry Puffs.
Lobſters Ragooed. | Compoſt of Green Apricots. | Buttered Crab.
Lemon Cakes. | Orange Jelly. | French Beans.

Ragout of fat Livers.

JUNE.

FIRST COURSE.

Green Peas Soup.

Chickens. | Haunch of Veniſon. | Harrico.
Lamb Pie. | Turbot. | Ham.
Veal Cutlets. | Neck of Veniſon. | Orange Pudding.

Lobſter Soup.

SECOND COURSE.

Turkey Poults.

Peas. | Apricot Puffs. | Lobſters.
Fricaſey of Lamb. | Half Moon. | Roaſted Sweetbreads.
Smelts. | Cherry Tart. | Artichokes.

Roaſted Rabbits.

THIRD COURSE.

Sweetbreads a la Blanche.

Fillets of Soals. | Potted Wheat Ears. | Ratafia Cream.
Peas. | Green Gooſeberry Tart. | Forced Artichokes.
Preſerved Oranges. | Potted Ruff. | Matelot of Eels.

Lambs Tails a la Braiſe.

SEPTEMBER.

FIRST COURSE.

Diſh of Fiſh.

Chickens. | Chine of Lamb. | Veal Collops
Pigeon Pie. | Gravy Soup. | Almond Tort.
Harrico of Mutton. | Roaſt Beef. | Ham.

Diſh of Fiſh.

SECOND COURSE.

Wild Fowls.

Peas. | Damſon Tarts. | Ragooed Lobſters.
Sweetbreads. | Crocant. | Fried Piths.
Crawfiſh. | Maids of Honour. | Fried Artichokes.

Partridges.

THIRD COURSE.

Ragooed Palates

Comport of Biſcuits. | Tartlets. | Fruit in Jelly.
Green Truffles. | Epergne. | Cardoons.
Blancmange. | Cheeſecakes. | Ratafia Drops.

Calves Ears a la Braiſe.

OCTOBER.

FIRST COURSE.

Cod and Oyſter Sauce.

Jugged Hare. | Neck of Veal a la Braiſe. | Small Puddings.
French Patty. | Almond Soup. | Fillet of Beef larded and roaſted.
Chickens. | Tongue and Udder. | Torrent de Veau.

Broiled Salmon.

SECOND COURSE.

Pheaſant.

Stewed Pears. | Apple Tarts. | Muſhrooms.
Roaſt Lobſters. | Jellies. | Oyſter Loaves.
White Fricaſey. | Cuſtards. | Pippins.

Turkey.

THIRD COURSE.

Sweetbread a la Braiſe.

Fried Artichokes. | Potted Eels. | Pigs Ears.
Almond Cheeſecakes. | Fruit. | Apricot Puffs.
Amlet. | Potted Lobſters. | Forced Celery.

Larks.

N. B. In your firſt Courſe always obſerve to ſend up all kinds of Garden Stuff ſuitable to your Meat, &c. in di
Baſons, to anſwer one another at t

BILL of FARE, for each Month,

are to be placed upon the TABLE.

MARCH.

FIRST COURSE.

Soup Lorrain.

Sheeps Rumps.	Almond Pudding.	Fillet of Pork.
Chine of Mutton and Stewed Celery.	Stewed Carp or Tench.	Lamb's Head.
Veal Collops.	Beef-Steak Pie.	Calves Ears.

Onion Soup.

SECOND COURSE.

A Poulard larded and roasted.

Asparagus.	Blancmange.	Prawns.
Ragooed Sweet-breads.	A Trifle.	Fricasey of Rabbits.
Crawfish.	Cheesecakes.	Fricasey of Mushrooms.

Tame Pigeons roasted.

THIRD COURSE.

Ox Palates shivered.

Tartlets.	Potted Larks.	Stewed Pippins.
Cardoons.	Jellies.	Spanish Peas.
Black Caps.	Potted Partridge.	Almond Cheese-cakes.

Cocks Combs.

APRIL.

FIRST COURSE.

Crimp Cod and Smelts.

Chickens.	Marrow Pudding.	Cutlets a la Maintenon.
Breast of Veal in Rolio.	Spring Soup.	Beef Tremblong.
Lambs Tails a la Bashemel	Pigeon Pie.	Tongue.

Whitings boiled and broiled.

SECOND COURSE.

Ducklings.

Asparagus.	Tartlets.	Black Caps.
Roast Sweet-breads.	Jellies and Syllabubs.	Oyster Loaves.
Stewed Pears.	Tansey.	Mushrooms.

Ribs of Lamb.

THIRD COURSE.

Petit Pigeons.

Mushrooms.	French Plums.	Pistachio Nuts.
Marinated Smelts.	Sweetmeats.	Oyster Loaves.
Blanched Almonds.	Raisins	Artichoke Bottoms.

Calves Ears a la Braise.

JULY.

FIRST COURSE.

Mackrel, &c.

Breast of Veal a la Braise.	Tongue and Turnips.	Pulpeton.
Venison Pasty.	Herb Soup.	Neck of Venison.
Chickens.	Boiled Goose and Stewed Red Cabbage.	Mutton Cutlets.

Trout boiled.

SECOND COURSE.

Roast Turkey.

Stewed Peas.	Apricot Tart.	Blancmange.
Sweetbreads.	Jellies.	Fricasee of Rabbits.
Custards.	Green Codlin Tart.	Blaized Pippins.

Roast Pigeons.

THIRD COURSE.

Fricasey of Rabbits.

Apricots.	Pains a la Ducheſſe.	Forced Cucumbers.
Crawfish Ragooed.	Morella Cherry Tart.	Lobsters a la Braise.
Jerusalem Artichokes.	Apricot Puffs.	Green Gage Plums.

Lamb Stones.

AUGUST.

FIRST COURSE.

Stewed Soals.

Fillets of Pigeons.	Ham.	Turkey a la Daube.
French Patty.	Crawfish Soup.	Petit Patties.
Chickens.	Fillet of Veal.	Rosard of Beef Palates.

Whitings.

SECOND COURSE.

Roast Ducks.

Macaroni.	Tartlet.	Fillets of Soals.
Cheesecakes.	Jellies.	Apple Pie.
Matelot of Eels.	Orange Puffs.	Fricasey of Sweetbreads.

Leveret.

THIRD COURSE.

Partridge a la Pair.

Stewed Peas.	Potted Wheat Ears.	Crawish.
Apricot Tart.	Fruit.	Cut Pastry.
Prawns.	Sraped Beef.	Blanched Celery.

Ruffs and Rees.

NOVEMBER.

FIRST COURSE.

Dish of Fish.

Veal Cutlets.	Roasted Turkey.	Ox Palates.
Two Chickens and Broccoli.	Vermicelli Soup.	Leg of Lamb and Spinach.
Beef Collops.	Chine of Pork.	Harrico.

Dish of Fish.

SECOND COURSE.

Woodcocks.

Sheeps Rumps.	Apple Puffs.	Dish of Jelly.
Oyster Loaves.	Crocant.	Ragooed Lobsters.
Blancmange.	Lemon Tort.	Lambs Ears.

Hare.

THIRD COURSE.

Petit Patties.

Stewed Pears.	Potted Chars.	Fried Oysters.
Gallantine.	Ice Cream.	Collared Eel.
Fillets of Whitings.	Potted Crawfish.	Pippins.

Lambs Ears a la Braise.

DECEMBER.

FIRST COURSE.

Cod's Head.

Chickens.	Stewed Beef.	Fricandau of Veal.
Almond Puddings.	Soup Santea.	Calves Feet Pie.
Fillet of Pork with sharp Sauce.	Chine of Lamb.	Tongue.

Soals fried and broiled.

SECOND COURSE.

Wild Fowls.

Lambs Fry.	Orange Puffs.	Sturgeon.
Gallantine.	Jellies.	Savory Cake.
Prawns.	Tartlets.	Mushrooms.

Partidges.

THIRD COURSE.

Ragooed Palates.

Savoy Cakes.	Dutch Beef sraped.	China Oranges.
Lambs Tails.	Half Moon.	Calves Burs.
Jargonel Pears.	Potted Larks.	Lemon Biscuits.

Fricasey of Crawfish.

&c. in different Dishes, on a Water-dish filled with hot Water on the Side-Table; and all your Sauce in Boats or nother at the Corners.

THE

ART of COOKERY

MADE *Glasse*

PLAIN AND EASY.

CHAP. I.

Of ROASTING, BOILING, *&c.*

THAT profeſſed cooks will find fault with touching upon a branch of cookery which they never thought worth their notice, is what I expect: however, this I know, it is the moſt neceſſary part of it; and few ſervants there are, that know how to roaſt and boil to perfection.

I do not pretend to teach profeſſed cooks, but my deſign is to inſtruct the ignorant and unlearned (which will likewiſe be of great uſe in all private families), and in ſo plain and full a manner, that the moſt illiterate and ignorant perſon, who can but read, will know how to do every thing in Cookery well.

I ſhall firſt begin with roaſt and boiled of all ſorts, and muſt deſire the cook to order her fire according to what ſhe is to dreſs; if any thing very little or thin, then a pretty little briſk fire, that it may be done quick and nice; if a very large joint, then be ſure a good fire be laid to cake. Let it be clear at the bottom; and when your meat is half done, move the dripping-

pan and ſpit a little from the fire, and ſtir up a good briſk fire; for according to the goodneſs of your fire, your meat will be done ſooner or later.

BEEF.

IF beef, be ſure to paper the top, and baſte it well all the time it is roaſting, and throw a handful of ſalt on it. When you ſee the ſmoke draw to the fire, it is near enough; then take off the paper, baſte it well, and drudge it with a little flour to make a fine froth. Never ſalt your roaſt meat before you lay it to the fire, for that draws out all the gravy. If you would keep it a few days before you dreſs it, dry it very well with a clean cloth, then flour it all over, and hang it where the air will come to it; but be ſure always to mind that there is no damp place about it, if there is you muſt dry it well with a cloth. Take up your meat, and garniſh your diſh with nothing but horſe-raddiſh.

MUTTON and LAMB.

AS to roaſting of mutton, the loin, the chine of mutton, (which is the two loins,) and the ſaddle, (which is the two necks and part of the ſhoulders cut together,) muſt have the ſkin raiſed and ſkewered on, and, when near done, take off the ſkin, baſte, and flour it to froth it up. All other ſorts of mutton and lamb muſt be roaſted with a quick, clear fire, without the ſkin being raiſed, or paper put on. You ſhould always obſerve to baſte your meat as ſoon as you lay it down to roaſt, ſprinkle ſome ſalt on, and, when near done, drudge it with a little flour to froth it up. Garniſh mutton with horſe-raddiſh; lamb, with creſſes, or ſmall-ſallading.

VEAL.

AS to veal, you muſt be careful to roaſt it of a fine brown; if a large joint, a very good fire; if a ſmall joint, a pretty little briſk fire; if a fillet or loin, be ſure to paper the fat, that you loſe as little of that as poſſible. Lay it ſome diſtance from the fire till it is ſoaked, then lay it near the fire. When you lay it down, baſte it well with good butter; and when it is near enough, baſte it again, and drudge it with a little flour. The breaſt you muſt roaſt with the caul on till it is enough; and ſkewer the ſweetbread on the backſide of the breaſt. When it is nigh enough, take off the caul, baſte it, and drudge it with a little flour.

PORK.

PORK.

PORK muſt be well done, or it is apt to ſurfeit. When you roaſt a loin, take a ſharp penknife and cut the ſkin acroſs, to make the crackling eat the better. The chine muſt be cut, and ſo muſt all pork that has the rind on. Roaſt a leg of pork thus: take a knife, as above, and ſcore it; ſtuff the knuckle part with ſage and onion, chopped fine with pepper and ſalt: or cut a hole under the twiſt, and put the ſage, &c. there, and ſkewer it up with a ſkewer. Roaſt it criſp, becauſe moſt people like the rind criſp, which they call crackling. Make ſome good apple-ſauce, and ſend up in a boat; then have a little drawn gravy to put in the diſh. This they call a mock gooſe. The ſpring, or hand of pork, if very young, roaſted like a pig, eats very well, otherwiſe it is better boiled. The ſparerib ſhould be baſted with a little bit of butter, a very little duſt of flour, and ſome ſage ſhred ſmall: but we never make any ſauce to it but apple-ſauce. The beſt way to dreſs pork griſkins is to roaſt them, baſte them with a little butter and ſage, and a little pepper and ſalt. Few eat any thing with theſe but muſtard.

To roaſt a Pig.

SPIT your pig and lay it to the fire, which muſt be a very good one at each end, or hang a flat iron in the middle of the grate. Before you lay your pig down, take a little ſage ſhred ſmall, a piece of butter as big as a walnut, and a little pepper and ſalt; put them into the pig and ſow it up with coarſe thread, then flour it all over very well, and keep flouring it till the eyes drop out, or you find the crackling hard. Be ſure to ſave all the gravy that comes out of it, which you muſt do by ſetting baſons or pans under the pig in the dripping-pan, as ſoon as you find the gravy begins to run. When the pig is enough, ſtir the fire up briſk; take a coarſe cloth, with about a quarter of a pound of butter in it, and rub the pig all over till the crackling is quite criſp, and then take it up. Lay it in your diſh, and with a ſharp knife cut off the head, and then cut the pig in two, before you draw out the ſpit. Cut the ears off the head and lay at each end, and cut the under-jaw in two and lay on each ſide: melt ſome good butter, take the gravy you ſaved and put into it, boil it, and pour it into the diſh with the brains bruiſed fine, and the ſage mixed all together, and then ſend it to table.

Another way to roaſt a Pig.

CHOP ſome ſage and onion very fine, a few crumbs of bread, a little butter, pepper, and ſalt rolled up together, put it into the belly and ſew it up before you lay down the pig: rub it all over with ſweet oil; when it is done take a dry cloth and wipe it, then take it into a diſh, cut it up, and ſend it to table with the ſauce as above.

Different ſorts of Sauce for a Pig.

NOW you are to obſerve there are ſeveral ways of making ſauce for a pig. Some do not love any ſage in the pig, only a cruſt of bread, but then you ſhould have a little dried ſage rubbed and mixed with the gravy and butter. Some love bread-ſauce in a baſon, made thus: take a pint of water, put in a good piece of crumb of bread, a blade of mace, and a little whole pepper; boil it for about five or ſix minutes, and then pour the water off: take out the ſpice, and beat up the bread with a good piece of butter. Some love a few currants boiled in it, a glaſs of wine, and a little ſugar: but that you muſt do juſt as you like it. Others take half a pint of good beef gravy, and the gravy which comes out of the pig, with a piece of butter rolled in flour, two ſpoonfuls of catchup, and boil them all together; then take the brains of the pig and bruiſe them fine; put all theſe together, with the ſage in the pig, and pour into your diſh. It is a very good ſauce. When you have not gravy enough comes out of your pig with with the butter for ſauce, take about half a pint of veal gravy and add to it: or ſtew the petty-toes, and take as much of that liquor as will do for ſauce, mixed with the other.

To roaſt the Hind-quarter of Pig, lamb-faſhion.

AT the time of the year when houſe-lamb is very dear, take the hind-quarter of a large pig; take off the ſkin and roaſt it, and it will eat like lamb with mint-ſauce, or with a ſallad, or Seville-orange. Half an hour will roaſt it.

To bake a Pig.

IF you ſhould be in a place where you cannot roaſt a pig, lay it in a diſh, flour it all over well, and rub it over with butter, butter the diſh you lay it in, and put it into the oven. When it is enough draw it out of the oven's mouth, and rub

it

it over with a buttery cloth; then put it into the oven again till it is dry; take it out, and lay it in a diſh: cut it up, take a little veal gravy, and take off the fat in the diſh it was baked in, and there will be ſome good gravy at the bottom; put that to it, with a little piece of butter rolled in flour; boil it up, and put it into the diſh with the brains and ſage in the belly. Some love a pig brought whole to table, then you are only to put what ſauce you like into the diſh.

To melt Butter.

IN melting of butter you muſt be very careful; let your ſaucepan be well tinned, take a ſpoonful of cold water, a little duſt of flour, and your butter cut to pieces: be ſure to keep ſhaking your pan one way, for fear it ſhould oil; when it is all melted, let it boil, and it will be ſmooth and fine. A ſilver pan is beſt, if you have one.

To roaſt Geeſe, Turkies, &c.

WHEN you roaſt a gooſe, turkey, or fowls of any ſort, take care to ſinge them with a piece of white paper, and baſte them with a piece of butter; drudge them with a little flour, and when the ſmoke begins to draw to the fire, and they look plump, baſte them again, and drudge them with a little flour, and take them up.

Sauce for a Gooſe.

FOR a gooſe make a little good gravy, and put it into a baſon by itſelf, and ſome apple-ſauce into another.

Sauce for a Turkey.

FOR a turkey, good gravy in the diſh, and either bread or onion ſauce in a baſon.

Sauce for Fowls.

TO fowls you ſhould put good gravy in the diſh, and either bread or egg-ſauce in a baſon.

Sauce for Ducks.

FOR ducks, a little gravy in the diſh, and onion in a cup, if liked.

Sauce for Pheaſants and Partridges.

PHEASANTS and partridges ſhould have gravy in the diſh, and bread-ſauce in a cup, and poverroy-ſauce.

Sauce for Larks.

LARKS, roaſt them, and all the time they are roaſting keep baſting them very gently with butter, and ſprinkle crumbs of bread on them till they are almoſt done, then let them brown before you take them up.

The beſt way of making crumbs of bread is to rub them through a fine cullender, and put in a little butter into a ſtew-pan; melt it, put in your crumbs of bread, and keep them ſtirring till they are of a light-brown; put them on a ſieve to drain a few minutes; lay your larks in a diſh and the crumbs all round, almoſt as high as the larks, with plain butter in a cup, and ſome gravy in another.

To roaſt Woodcocks and Snipes.

PUT them on a little ſpit; take a round of a threepenny loaf and toaſt it brown, then lay it in a diſh under the birds; baſte them with a little butter, and let the trale drop on the toaſt. When they are roaſted put the toaſt in the diſh, lay the woodcocks on it, and have about a quarter of a pint of gravy; pour it into a diſh, and ſet it over a lamp or chaffing-diſh for three minutes, and ſend them to table. You are to obſerve we never take any thing out of a woodcock or ſnipe.

To roaſt a Pigeon.

TAKE ſome parſley ſhred fine, a piece of butter as big as a walnut, a little pepper and ſalt; tie the neck-end tight; tie a ſtring round the legs and rump, and faſten the other end to the top of the chimney-piece. Baſte them with butter, and when they are enough lay them in the diſh, and they will ſwim with gravy. You may put them on a little ſpit, and then tie both ends cloſe.

To broil a Pigeon.

WHEN you broil them, do them in the ſame manner, and take care your fire is very clear, and ſet your gridiron high, that they may not burn, and have a little parſley and butter in a cup. You may ſplit them, and broil them with a little

little pepper and ſalt: and you may roaſt them only with a little parſley and butter in a diſh.

Directions for Geeſe and Ducks.

AS to geeſe and ducks, you ſhould have ſage and onions ſhred fine, with pepper and ſalt, put into the belly.

Put only pepper and ſalt into wild-ducks, eaſterlings, wigeon, teal, and all other ſort of wild fowl, with gravy in the diſh.

To roaſt a Hare.

TAKE your hare when it is caſed; truſs it in this manner, bring the two hind-legs up to its ſides, pull the fore-legs back, put your ſkewer firſt into the hind-leg, then into the fore-leg, and thruſt it through the body; put the fore-leg on, and then the hind-leg, and a ſkewer through the top of the ſhoulders and back part of the head, which will hold the head up. Make a pudding thus; take a quarter of a pound of beef ſuet, as much crumb of bread, a handful of parſley chopped fine, ſome ſweet herbs of all ſorts, ſuch as baſil, marjoram, winter-ſavory, and a little thyme, chopped very fine, a little nutmeg grated, ſome lemon-peel cut fine, pepper and ſalt, chop the liver fine, and put in with two eggs, mix it up and put it into the belly, and ſew or ſkewer it up; then ſpit it and lay it to the fire, which muſt be a good one.

Different ſorts of Sauce for a Hare.

TAKE for ſauce, a pint of cream and half a pound of freſh butter; put them in a ſauce-pan, and keep ſtirring it with a ſpoon till the butter is melted, and the ſauce is thick; then take up the hare, and pour the ſauce into the diſh. Another way to make ſauce for a hare, is to make good gravy, thickened with a little piece of butter rolled in flour, and pour it into your diſh. You may leave the butter out, if you do not like it, and have ſome currant-jelly warmed in a cup, or red-wine and ſugar boiled to a ſyrup, done thus: take half a pint of red-wine, a quarter of a pound of ſugar, and ſet over a ſlow fire to ſimmer for about a quarter of an hour. You may do half the quantity, and put it into your ſauce-boat or baſon.

To broil Steaks.

FIRST have a very clear briſk fire: let your gridiron be very clean; put it on the fire, and take a chaffing-diſh with a

few hot coals out of the fire. Put the diſh on it which is to lay your ſteaks on, then take fine rump ſteaks about half an inch thick; put a little pepper and ſalt on them, lay them on the gridiron, and (if you like it) take a ſhalot or two, or a fine onion and cut it fine; put it into your diſh. Do not turn your ſteaks till one ſide is done, then when you turn the other ſide there will ſoon be a fine gravy lie on the top of the ſteak, which you muſt be careful not to loſe. When the ſteaks are enough, take them carefully off into your diſh, that none of the gravy be loſt; then have ready a hot diſh and cover, and carry them hot to table, with the cover on.

Directions concerning the Sauce for Steaks.

IF you love pickles or horſe-raddiſh with ſteaks, never garniſh your diſh, becauſe both the garniſhing will be dry, and the ſteaks will be cold, but lay thoſe things on little plates, and carry to table. The great nicety is to have them hot and full of gravy.

General Directions concerning Broiling.

AS to mutton and pork ſteaks, you muſt keep them turning quick on the gridiron, and have your diſh ready over a chaffing diſh of hot coals, and carry them to table covered hot. When you broil fowls or pigeons, always take care your fire is clear; and never baſte any thing on the gridiron, for it only makes it ſmoked and burnt.

General Directions concerning Boiling.

AS to all ſorts of boiled meats, allow a quarter of an hour to every pound; be ſure the pot is very clean, and ſkim it well, for every thing will have a ſcum riſe, and if that boils down, it makes the meat black. All ſorts of freſh meat you are to put in when the water boils, but ſalt meat when the water is cold.

To boil a Ham.

WHEN you boil a ham, put it into your copper whilſt the water is cold; when it boils, be careful it boils very ſlowly. A ham of twenty pounds takes four hours and a half, larger and ſmaller in proportion. Keep the copper well ſkimmed. A green ham wants no ſoaking, but an old ham muſt be ſoaked ſixteen hours, in a large tub of ſoft water.

To

To boil a Tongue.

A TONGUE, if ſalt, put it in the pot over night, and do not let it boil till about three hours before dinner, and then boil all that three hours; if freſh out of the pickle, two hours and an half, and put it in when the water boils.

To boil Fowls and Houſe-lamb.

FOWLS and houſe-lamb boil in a pot by themſelves, in a good deal of water, and if any ſcum ariſes take it off. They will be both ſweeter and whiter than if boiled in a cloth. A little chicken will be done in fifteen minutes, a large chicken in twenty minutes, a good fowl in half an hour, a little turky or gooſe in an hour, and a large turky in an hour and a half.

Sauce for a boiled Turkey.

THE beſt ſauce for a boiled turkey is good oyſter and cellery ſauce. Make oyſter-ſauce thus: take a pint of oyſters and ſet them off, ſtrain the liquor from them, put them in cold water, and waſh and beard them; put them into your liquor in a ſtew-pan with a blade of mace and ſome butter rolled in flour, and a quarter of a lemon; boil them up, then put in half a pint of cream, and boil it all together gently; take the lemon and mace out, ſqueeze the juice of the lemon into the ſauce, then ſerve it in your boats or baſons. Make cellery ſauce thus: take the white part of the cellery, cut it about one inch long; boil it in ſome water till it is tender, then take half a pint of veal broth, a blade of mace, and thicken it with a little flour and butter, put in half a pint of cream, boil them up gently together, put in your cellery and boil it up, then pour it into your boats.

Sauce for a boiled Gooſe.

SAUCE for a boiled gooſe muſt be either onions or cabbage, firſt boiled, and then ſtewed in butter for five minutes.

Sauce for boiled Ducks or Rabbits.

TO boiled ducks or rabbits, you muſt pour boiled onions over them, which do thus: take the onions, peel them, and boil them in a great deal of water; ſhift your water, then let them boil about two hours, take them up and throw them into a cul-

a cullender to drain, then with a knife chop them on a board; put them into a ſauce pan, juſt ſhake a little flour over them, put in a little milk or cream, with a good piece of butter; ſet them over the fire, and when the butter is melted they are enough. But if you would have onion ſauce in half an hour, take your onions, peel them, and cut them in thin ſlices, put them into milk and water, and when the water boils they will be done in twenty minutes, then throw them into a cullender to drain, and chop them and put them into a ſaucepan; ſhake in a little flour, with a little cream if you have it, and a good piece of butter; ſtir all together over the fire till the butter is melted, and they will be very fine. The ſauce is very good with roaſt mutton, and it is the beſt way of boiling onions.

To roaſt Veniſon.

TAKE a haunch of veniſon and ſpit it; take four ſheets of paper well buttered, put two on the haunch; then make a paſte with ſome flour, a little butter and water; roll it out half as big as your haunch, and put it over the fat part, then put the other two ſheets of paper on and tie them with ſome pack-thread; lay it to a briſk fire, and baſte it well all the time of roaſting: if a large haunch of twenty-four pounds it will take three hours and an half, except it is a very large fire, then three hours will do: ſmaller in proportion.

To dreſs a Haunch of Mutton.

HANG it up for a fortnight, and dreſs it as directed for a haunch of veniſon.

Different ſorts of Sauce for Veniſon.

YOU may take either of theſe ſauces for veniſon. Currant-jelly warmed; or half a pint of red-wine, with a quarter of a pound of ſugar, ſimmered over a clear fire for five or ſix minutes; or half a pint of vinegar, and a quarter of a pound of ſugar, ſimmered till it is a ſyrup.

To roaſt Mutton, veniſon-faſhion.

TAKE a hind-quarter of fat mutton, and cut the leg like a haunch; lay it in a pan with the backſide of it down, pour a bottle of red-wine over it, and let it lie twenty-four hours, then ſpit it, and baſte it with the ſame liquor and butter all the time it is roaſting at a good quick fire, and an hour and a half

a half will do it. Have a little good gravy in a cup, and ſweet ſauce in another. A good fat neck of mutton eats finely done thus.

To keep Veniſon or Hares ſweet; or to make them freſh when they ſtink.

IF your veniſon be very ſweet, only dry it with a cloth, and hang it where the air comes. If you would keep it any time, dry it very well with clean cloths, rub it all over with beaten ginger, and hang it in an airy place, and it will keep a great while. If it ſtinks, or is muſty, take ſome lukewarm water, and waſh it clean: then take freſh milk and water lukewarm, and waſh it again; then dry it in clean cloths very well, and rub it all over with beaten ginger, and hang it in an airy place. When you roaſt it, you need only wipe it with a clean cloth, and paper it as before mentioned. Never do any thing elſe to veniſon, for all other things ſpoil your veniſon, and take away the fine flavour, and this preſerves it better than any thing you can do. A hare you may manage juſt the ſame way.

To roaſt a Tongue or Udder.

PARBOIL it firſt, then roaſt it, ſtick eight or ten cloves about it; baſte it with butter, and have ſome gravy and ſweet ſauce. An udder eats very well done the ſame way.

To roaſt Rabbits.

BASTE them with good butter, and drudge them with a little flour. Half an hour will do them, at a very quick clear fire; and, if they are very ſmall, twenty minutes will do them. Take the liver, with a little bunch of paſley, and boil them, and then chop them very fine together. Melt ſome good butter, and put half the liver and parſley into the butter; pour it into the diſh, and garniſh the diſh with the other half. Let your rabbits be done of a fine light brown.

To roaſt a Rabbit hare-faſhion.

LARD a rabbit with bacon; roaſt it as you do a hare, and it eats very well. But then you muſt make gravy-ſauce; but if you do not lard it, white ſauce.

Turkies,

Turkies, Pheaſants, &c. may be larded.

YOU may lard a turkey or pheaſant, or any thing, juſt as you like it.

To roaſt a Fowl pheaſant-faſhion.

IF you ſhould have but one pheaſant, and want two in a diſh, take a large full-grown fowl, keep the head on, and truſs it juſt as you do a pheaſant; lard it with bacon, but do not lard the pheaſant, and nobody will know it.

RULES to be obſerved in ROASTING.

IN the firſt place, take great care the ſpit be very clean; and be ſure to clean it with nothing but ſand and water. Waſh it clean, and wipe it with a dry cloth; for oil, brick-duſt, and ſuch things will ſpoil your meat.

BEEF.

TO roaſt a piece of beef about ten pounds will take an hour and an half, at a good fire. Twenty pounds weight will take three hours, if it be a thick piece; but if it be a thin piece of twenty pounds weight, two hours and an half will do it; and ſo on according to the weight of your meat, more or leſs. Obſerve, in froſty weather your beef will take half an hour longer.

MUTTON.

A leg of mutton of ſix pounds will take an hour at a quick fire; if froſty weather, an hour and a quarter; nine pounds an hour and a half, a leg of twelve pounds will take two hours; if froſty, two hours and a half; a large ſaddle of mutton will take three hours, becauſe of papering it; a ſmall ſaddle will take an hour and a half, and ſo on, according to the ſize; a breaſt will take half an hour at a quick fire; a neck, if large, an hour; if very ſmall, little better than half an hour; a ſhoulder much about the ſame time as a leg.

PORK.

PORK muſt be well done. To every pound allow a quarter of an hour: for example: a joint of twelve pounds weight, three hours; and ſo on: if it be a thin piece of that weight, two hours will roaſt it.

Directions

Directions concerning Beef, Mutton, and Pork.

THESE three you may baſte with fine nice dripping. Be ſure your fire be very good and briſk; but do not lay your meat too near the fire, for fear of burning or ſcorching.

V E A L.

VEAL takes much the ſame time roaſting as pork; but be ſure to paper the fat of a loin or fillet, and baſte your veal with good butter.

HOUSE-LAMB.

IF a large fore-quarter, an hour and a half; if a ſmall one, an hour. The outſide muſt be papered, baſted with good butter, and you muſt have a very quick fire. If a leg, about three quarters of an hour; a neck, a breaſt or ſhoulder, three quarters of an hour; if very ſmall, half an hour will do.

A P I G.

IF juſt killed, an hour; if killed the day before, an hour and a quarter; if a very large one, an hour and a half. But the beſt way to judge, is when the eyes drop out, and the ſkin is grown very hard; then you muſt rub it with a coarſe cloth, with a good piece of butter rolled in it, till the crackling is criſp and of a fine light brown.

A H A R E.

YOU muſt have a quick fire. If it be a ſmall hare, put three pints of milk and half a pound of freſh butter in the dripping-pan, which muſt be very clean and nice; if a large one, two quarts of milk and half a pound of freſh butter. You muſt baſte your hare well with this all the time it is roaſting; and when the hare has ſoaked up all the butter and milk it will be enough.

A TURKEY.

A middling turkey will take an hour; a very large one, an hour and a quarter; a ſmall one, three quarters of an hour. You muſt paper the breaſt till it is near done enough, then take the paper off and froth it up. Your fire muſt be very good.

A GOOSE.

Obſerve the ſame rules.

F O W L S.

A large fowl, three quarters of an hour; a middling one, half an hour; very ſmall chickens, twenty minutes. Your fire muſt be very quick and clear when you lay them down.

T A M E D U C K S.

Obſerve the ſame rules.

W I L D D U C K S.

Twenty minutes; if you love them well done, twenty-five minutes.

T E A L, W I G E O N, &c.

Obſerve the ſame rules.

W O O D C O C K S.

Twenty five minutes.

P A R T R I D G E S and S N I P E S.

Twenty minutes.

P I G E O N S and L A R K S.

Twenty minutes.

Directions concerning Poultry.

IF your fire is not very quick and clear when you lay your poultry down to roaſt, it will not eat near ſo ſweet, or look ſo beautiful to the eye.

To keep Meat hot.

THE beſt way to keep meat hot, if it be done before your company is ready, is to ſet the diſh over a pan of boiling water; cover the diſh with a deep cover ſo as not to touch the meat, and throw a cloth over all. Thus you may keep your meat hot a long time, and it is better than over-roaſting and ſpoil-

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ing the meat. The ſteam of the water keeps the meat hot, and does not draw the gravy out, or draw it up; whereas if you ſet a diſh of meat any time over a chaffing-diſh of coals, it will dry up all the gravy, and ſpoil the meat.

To dreſs GREENS, ROOTS, &c.

ALWAYS be very careful that your greens be nicely picked and waſhed. You ſhould lay them in a clean pan, for fear of ſand or duſt, which is apt to hang round wooden veſſels. Boil all your greens in a copper ſauce-pan by themſelves, with a great quantity of water. Boil no meat with them, for that diſcolours them. Uſe no iron pans, &c. for they are not proper; but let them be copper, braſs, or ſilver.

To dreſs Spinach.

PICK it very clean, and waſh it in five or ſix waters; put it in a ſauce-pan that will juſt hold it, throw a little ſalt over it, and cover the pan cloſe. Do not put any water in, but ſhake the pan often. You muſt put your ſauce-pan on a clear quick fire. As ſoon as you find the greens are ſhrunk and fallen to the bottom, and that the liquor which comes out of them boils up, they are enough. Throw them into a clean ſieve to drain, and juſt give them a little ſqueeze. Lay them in a plate, and never put any butter on it, but put it in a cup.

To dreſs Cabbages, &c.

CABBAGE, and all ſorts of young ſprouts, muſt be boiled in a great deal of water. When the ſtalks are tender, or fall to the bottom, they are enough; then take them off, before they loſe their colour. Always throw ſalt in your water before you put your greens in. Young ſprouts you ſend to table juſt as they are, but cabbage is beſt chopped and put into a ſauce-pan with a good piece of butter, ſtirring it for about five or ſix minutes, till the butter is all melted, and then ſend it to table.

To dreſs Carrots.

LET them be ſcraped very clean, and when they are enough rub them in a clean cloth, then ſlice them into a plate, and pour ſome melted butter over them. If they are young ſpring carrots, half an hour will boil them; if large, an hour; but old Sandwich carrots will take two hours.

To dreſs Turnips.

THEY eat beſt boiled in the pot, and when enough take them out and put them in a pan and maſh them with butter and a little ſalt, and ſend them to table. But you may do them thus: pare your turnips, and cut them into dice, as big as the top of one's finger; put them into a clean ſauce-pan, and juſt cover them with water. When enough, throw them into a ſieve to drain, and put them into a ſauce-pan with a good piece of butter; ſtir them over the fire for five or ſix minutes, and ſend them to table.

To dreſs Parſnips.

THEY ſhould be boiled in a great deal of water, and when you find they are ſoft (which you will know by running a fork into them) take them up, and carefully ſcrape all the dirt off them, and then with a knife ſcrape them all fine, throwing away all the ſticky parts, and ſend them up plain in a diſh with melted butter.

To dreſs Broccoli.

STRIP all the little branches off till you come to the top one, then with a knife peel off all the hard outſide ſkin, which is on the ſtalks and little branches, and throw them into water. Have a ſtew-pan of water with ſome ſalt in it: when it boils put in the broccoli, and when the ſtalks are tender it is enough, then ſend it to table with a piece of toaſted bread ſoaked in the water the broccoli is boiled in under it, the ſame way as aſparagus, with butter in a cup. The French eat oil and vinegar with it.

To dreſs Potatoes.

YOU muſt boil them in as little water as you can, without burning the ſauce pan. Cover the ſauce-pan cloſe, and when the ſkin begins to crack they are enough. Drain all the water out, and let them ſtand covered for a minute or two; then peel them, lay them in your plate, and pour ſome melted butter over them. The beſt way to do them is, when they are peeled to lay them on a gridiron till they are of a fine brown, and ſend them to table. Another way is to put them into a ſauce-pan with ſome good beef dripping; cover them cloſe, and ſhake the ſauce-pan often for fear of burning to the bottom. When they are of a fine brown, and criſp, take them up in a plate,

then

then put them into another for fear of the fat, and put butter in a cup.

To dreſs Cauliflowers.

TAKE your flowers, cut off all the green part, and then cut the flowers into four, and lay them into water for an hour: then have ſome milk and water boiling, put in the cauliflowers, and be ſure to ſkim the ſauce-pan well. When the ſtalks are tender, take them carefully up, and put them into a cullender to drain: then put a ſpoonful of water into a clean ſtew-pan with a little duſt of flour, about a quarter of a pound of butter, and ſhake it round till it is all finely melted, with a little pepper and ſalt; then take half the cauliflower and cut it as you would for pickling, lay it into the ſtew-pan, turn it, and ſhake the pan round. Ten minutes will do it. Lay the ſtewed in the middle of your plate, and the boiled round it. Pour the butter you did it in over it, and ſend it to table.

Another way.

CUT the cauliflower ſtalks off, leave a little green on, and boil them in ſpring water and ſalt: about fifteen minutes will do them. Take them out and drain them; ſend them whole in a diſh, with ſome melted butter in a cup.

To dreſs French Beans.

FIRST ſtring them, then cut them in two, and afterwards acroſs: but if you would do them nice, cut the bean into four, and then acroſs, which is eight pieces. Lay them into water and ſalt, and when your pan boils put in ſome ſalt and the beans; when they are tender they are enough; they will be ſoon done. Take care they do not loſe their fine green. Lay them in a plate, and have butter in a cup.

To dreſs Artichokes.

WRING off the ſtalks, and put them into the water cold, with the tops downwards, that all the duſt and ſand may boil out. When the water boils, an hour and a half will do them.

To dreſs Aſparagus.

SCRAPE all the ſtalks very carefully till they look white, then cut all the ſtalks even alike, throw them into water, and have ready a ſtew-pan boiling. Put in ſome ſalt, and tie the

aſparagus in little bundles. Let the water keep boiling, and when they are a little tender take them up. If you boil them too much you loſe both colour and taſte. Cut the round of a ſmall loaf, about half an inch thick, toaſt it brown on both ſides, dip it in the aſparagus liquor, and lay it in your diſh: pour a little butter over the toaſt, then lay your aſparagus on the toaſt all round the diſh, with the white tops outward. Do not pour butter over the aſparagus, for that makes them greaſy to the fingers, but have your butter in a baſon, and ſend it to table.

Directions concerning Garden Things.

MOST people ſpoil garden things by over-boiling them. All things that are green ſhould have a little criſpneſs, for if they are over-boiled they neither have any ſweetneſs or beauty.

To dreſs Beans and Bacon.

WHEN you dreſs beans and bacon, boil the bacon by itſelf, and the beans by themſelves, for the bacon will ſpoil the colour of the beans. Always throw ſome ſalt into the water, and ſome parſley, nicely picked. When the beans are enough (which you will know by their being tender), throw them into a cullender to drain. Take up the bacon and ſkin it; throw ſome raſpings of bread over the top, and if you have an iron make it red hot and hold over it, to brown the top of the bacon; if you have not one, ſet it before the fire to brown. Lay the beans in the diſh, and the bacon in the middle on the top, and ſend them to table with parſley and butter in a baſon.

To make Gravy for a Turkey, or any Sort of Fowls.

TAKE a pound of the lean part of the beef, hack it with a knife, flour it well, have ready a ſtew pan with a piece of freſh butter. When the butter is melted put in the beef, fry it till it is brown, and then pour in a little boiling water; ſhake it round, and then fill up with a tea-kettle of boiling water. Stir it altogether, and put in two or three blades of mace, four or five cloves, ſome whole pepper; an onion, a bundle of ſweet herbs, a little cruſt of bread baked brown, and a little piece of carrot. Cover it cloſe, and let it ſtew till it is as good as you would have it. This will make a pint of rich gravy.

To make Veal, Mutton, or Beef Gravy.

TAKE a raſher or two of bacon or ham, lay it at the bottom of your ſtew-pan; put your meat, cut in thin ſlices, over it; then cut ſome onions, turnips, carrots, and cellery, a little thyme, and put over the meat, with a little all-ſpice; put a little water at the bottom, then ſet it on the fire, which muſt be a gentle one, and draw it till it is brown at the bottom (which you may know by the pan's hiſſing), then pour boiling water over it, and ſtew it gently for one hour and a half: if a ſmall quantity, leſs time will do it. Seaſon it with ſalt.

To burn Butter for thickening of Sauce.

SET your butter on the fire, and let it boil till it is brown, then ſhake in ſome flour, and ſtir it all the time it is on the fire till it is thick. Put it by, and keep it for uſe. A little piece is what the cooks uſe to thicken and brown their ſauce; but there are few ſtomachs it agrees with, therefore ſeldom make uſe of it.

To make Gravy.

IF you live in the country, where you cannot always have gravy-meat, when your meat comes from the butcher's take a piece of beef, a piece of veal, and a piece of mutton: cut them into as ſmall pieces as you can, and take a large deep ſauce-pan with a cover, lay your beef at bottom, then your mutton, then a very little piece of bacon, a ſlice or two of carrot, ſome mace, cloves, whole pepper black and white, a large onion cut in ſlices, a bundle of ſweet herbs, and then lay in your veal. Cover it cloſe over a ſlow fire for ſix or ſeven minutes, ſhaking the ſauce-pan now and then; then ſhake ſome flour in, and have ready ſome boiling water; pour it in till you cover the meat and ſomething more. Cover it cloſe, and let it ſtew till it is quite rich and good; then ſeaſon it to your taſte with ſalt, and ſtrain it off. This will for moſt things.

To bake a Leg of Beef.

DO it juſt in the ſame manner as before directed in the making gravy for ſoups, &c. and when it is baked, ſtrain it through a coarſe ſieve. Pick out all the ſinews and fat, put them into a ſauce-pan with a few ſpoonfuls of the gravy, a little red-wine, a little piece of butter rolled in flour, and ſome

muſtard; ſhake your ſauce-pan often, and when the ſauce is hot and thick, diſh it up, and ſend it to table. It is a pretty diſh.

To bake an Ox's Head.

DO juſt in the ſame manner as the leg of beef is directed to be done in making the gravy for ſoups, &c. and it does full as well for the ſame uſes. If it ſhould be too ſtrong for any thing you want it for, it is only putting ſome hot water to it. Cold water will ſpoil it.

To boil Pickled Pork.

BE ſure you put it in when the water boils. If a middling piece, an hour will boil it; if a very large piece, an hour and a half, or two hours. If you boil pickled pork too long, it will go to a jelly.

CHAP. II.

MADE DISHES.

To dreſs Scotch Collops.

TAKE a piece of fillet of veal, cut it in thin pieces, about as big as a crown-piece, but very thin; ſhake a little flour over it, then put a little butter in a frying-pan, and melt it; put in your collops and fry them quick till they are brown, then lay them in a diſh: have ready a good ragoo made thus: take a little butter in your ſtew-pan, and melt it, then add a large ſpoonful of flour, ſtir it about till it is ſmooth, then put in a pint of good brown gravy; ſeaſon it with pepper and ſalt, pour in a ſmall glaſs of white-wine, ſome veal ſweet-breads, force-meat balls, truffles and morels, ox palates, and muſhrooms; ſtew them gently for half an hour, add the juice of half a lemon to it; put it over the collops, and garniſh with raſhers of bacon. Some like the Scotch collops made thus: put the collops into the ragoo, and ſtew them for five minutes.

To

To dreſs White Scotch Collops.

CUT the veal the ſame as for Scotch collops; throw them into a ſtew-pan; put ſome boiling water over them, and ſtir them about, then ſtrain them off; take a pint of good veal broth, and thicken it; add a bundle of ſweet herbs, with ſome mace; put ſweet-bread, force-meat balls, and freſh muſhrooms, if no freſh to be had, uſe pickled ones waſhed in warm water; ſtew them about fifteen minutes; add the yolk of one egg and half, and a pint of cream; beat them well together with ſome nutmeg grated, and keep ſtirring till it boils up; add the juice of a quarter of a lemon, then put it in your diſh. Garniſh with lemon.

To dreſs a Fillet of Veal with Collops.

FOR an alteration, take a ſmall fillet of veal, cut what collops you want, then take the udder and fill it with force-meat, roll it round, tie it with a pack-thread acroſs, and roaſt it; lay your collops in the diſh, and lay your udder in the middle. Garniſh your diſhes with lemon.

To make Force-meat Balls.

NOW you are to obſerve, that force-meat balls are a great addition to all made diſhes; made thus: take half a pound of veal, and half a pound of ſuet, cut fine, and beat in a marble mortar or wooden bowl; have a few ſweet-herbs ſhred fine, a little mace dried and beat fine, a ſmall nutmeg grated, or half a large one, a little lemon-peel cut very fine, a little pepper and ſalt, and the yolks of two eggs; mix all theſe well together, then roll them in little round balls, and ſome in little long balls; roll them in flour, and fry them brown. If they are for any thing of white ſauce, put a little water in a ſauce-pan, and when the water boils put them in, and let them boil for a few minutes, but never fry them for white ſauce.

Truffles and Morels good in Sauces and Soups.

TAKE half an ounce of truffles and morels, let them be well waſhed in warm water to get the ſand and dirt out, then ſimmer them in two or three ſpoonfuls of water for a few minutes, then put them with the liquor into the ſauce. They thicken both ſauce and ſoop, and give it a fine flavour.

To ſtew Ox Palates.

STEW them very tender; which muſt be done by putting them into cold water, and let them ſtew very ſoftly over a ſlow fire till they are tender, then take off the two ſkins, cut them in pieces and put them either into your made-diſh or ſoup; and cock's-combs and artichoke-bottoms, cut ſmall, and put into the made-diſh. Garniſh your diſhes with lemon, ſweetbreads ſtewed, or white diſhes, and fried for brown ones, and cut in little pieces.

To Ragoo a Leg of Mutton.

TAKE all the ſkin and fat off, cut it very thin the right way of the grain, then butter your ſtew-pan, and ſhake ſome flour into it; ſlice half a lemon and half an onion, cut them very ſmall, a little bundle of ſweet herbs, and a blade of mace. Put altogether with your meat into the pan, ſtir it a minute or two, and then put in ſix ſpoonfuls of gravy, and have ready an anchovy minced ſmall; mix it with ſome butter and flour, ſtir it altogether for ſix minutes, and then diſh it up.

To make a Brown Fricaſey.

YOU muſt take your rabbits or chickens and ſkin them, then cut them into ſmall pieces, and rub them over with yolks of eggs. Have ready ſome grated bread, a little beaten mace, and a little grated nutmeg mixt together, and then roll them in it: put a little butter into a ſtew-pan, and when it is melted put in your meat. Fry it of a fine brown, and take care they do not ſtick to the bottom of the pan, then pour the butter from them, and pour in half a pint of brown gravy, a glaſs of white-wine, a few muſhrooms, or two ſpoonfuls of the pickle, a little ſalt (if wanted), and a piece of butter rolled in flour. When it is of a fine thickneſs diſh it up, and ſend it to table.

To make a White Fricaſey.

TAKE two chickens, and cut them in ſmall pieces, put them in warm water to draw out the blood, then put them into ſome good veal broth, if no veal broth, a little boiling water, and ſtew them gently with a bundle of ſweet herbs, and a blade of mace, till they are tender; then take out the ſweet herbs, add a little flour and butter boiled, together to

thicken it a little, then add half a pint of cream, and the yolk of an egg beat very fine; ſome pickled muſhrooms: the beſt way is to put ſome freſh muſhrooms in at firſt, if no freſh then pickled: keep ſtirring it till it boils up, then add the juice of half a lemon, ſtir it well to keep it from curdling, then put it in your diſh. Garniſh with lemon.

To fricaſey Rabbits, Lamb, or Veal.

Obſerve the directions given in the preceding article.

A ſecond Way to make a White Fricaſey.

YOU muſt take two or three rabbits or chickens, ſkin them, and lay them in warm water, and dry them with a clean cloth. Put them into a ſtew-pan with a blade or two of mace, a little black and white pepper, an onion, a little bundle of ſweet herbs, and do but juſt cover them with water: ſtew them till they are tender, then with a fork take them out, ſtrain the liquor, and put them into the pan again with half a pint of the liquor, and half a pint of cream, the yolks of two eggs beat well, half a nutmeg grated, a glaſs of white-wine, a little piece of butter rolled in flour, and a gill of muſhrooms, keep ſtirring all together, all the while one way, till it is ſmooth and of a fine thickneſs, and then diſh it up. Add what you pleaſe.

A third Way of making a White Fricaſey.

TAKE three chickens, ſkin them, cut them into ſmall pieces; that is, every joint aſunder; lay them in warm water, for a quarter of an hour, take them out and dry them with a cloth, then put them into a ſtew-pan with milk and water, and boil them tender: take a pint of good cream, a quarter of a pound of butter, and ſtir it till it is thick, then let it ſtand till it is cool, and put to it a little beaten mace, half a nutmeg grated, a little ſalt, a gill of white-wine, and a few muſhrooms; ſtir all together, then take the chickens out of the ſtew-pan, throw away what they are boiled in, clean the pan and put in the chickens and ſauce together: keep the pan ſhaking round till they are quite hot, and diſh them up. Garniſh with lemon. They will be very good without wine.

To fricaſey Rabbits, Lamb, Sweetbreads, or Tripe.

Do them the ſame way.

Another Way to fricaſey Tripe.

TAKE a piece of double tripe, and cut it in pieces of about two inches; put them in a ſauce-pan of water, with an onion and a bundle of ſweet herbs; boil it till it is quite tender, then have ready a biſhemel made thus: take ſome lean ham, cut it in thin pieces and put it in a ſtew-pan, and ſome veal, having firſt cut off all the fat, put it over the ham; cut an onion in ſlices, ſome carrot, and turnip, a little thyme cloves and mace, and ſome freſh muſhrooms chopped; put a little milk at the bottom, and draw it gently over the fire; be careful it does not ſcorch; then put in a quart of milk and half a pint of cream, ſtew it gently for an hour, thicken it with a little flour and milk, ſeaſon it with ſalt and a very little Kian-pepper bruiſed fine, then ſtrain it off through a tammy, put your tripe into it, toſs it up, and add ſome force-meat balls, muſhrooms, and oyſters blanched; then put it into your diſh, and garniſh with fried oyſters, or ſweetbreads, or lemons.

To ragoo Hogs Feet and Ears.

TAKE your ears out of the pickle they are ſouſed in, or boil them till they are tender, then cut them into little long thin bits, about two inches long, and about a quarter of an inch thick: put them into your ſtew pan with half a pint of good gravy, a glaſs of white wine, a good deal of muſtard, a good piece of butter rolled in flour, and a little pepper and ſalt: ſtir altogether till it is of a fine thickneſs, and then diſh it up. The hogs feet muſt not be ſtewed but boiled tender, then ſlit them in two, and put the yolk of an egg over and crumbs of bread, and broil or fry them; put the ragoo of ears in the middle, and the feet round it.

Note, they make a very pretty diſh fried with butter and muſtard, and a little good gravy, if you like it. Then only cut the feet and ears in two. You may add half an onion, cut ſmall.

To fry Tripe.

CUT your tripe in long pieces of about three inches wide and all the breadth of the double; put it in ſome ſmall-beer batter, or yolks of eggs; have a large pan of good fat, and fry it brown, then take it out and put it to drain; diſh it up with plain butter in a cup.

To ſtew Tripe.

CUT it juſt as you do for frying, and ſet on ſome water in a ſauce-pan, with two or three onions cut in ſlices, and ſome ſalt. When it boils, put in your tripe. Ten minutes will boil it. Send it to table with the liquor in the diſh, and the onions. Have butter and muſtard in a cup, and diſh it up. You may put in as many onions as you like, to mix with your ſauce, or leave them quite out, juſt as you pleaſe.

A Fricaſey of Pigeons.

TAKE eight pigeons, new killed, cut them in ſmall pieces, and put them in a ſtew-pan with a pint of claret and a pint of water. Seaſon your pigeons with ſalt and pepper, a blade or two of mace, an onion, a bundle of ſweet herbs, a good piece of butter juſt rolled in a very little flour: cover it cloſe, and let them ſtew till there is juſt enough for ſauce, and then take out the onion and ſweet-herbs, beat up the yolks of three eggs, grate half a nutmeg in, and with your ſpoon puſh the meat all to one ſide of the pan and the gravy to the other ſide, and ſtir in the eggs; keep them ſtirring for fear of turning to curds, and when the ſauce is fine and thick ſhake all together, and then put the meat into the diſh, pour the ſauce over it, and have ready ſome ſlices of bacon toaſted, and fried oyſters; throw the oyſters all over, and lay the bacon round. Garniſh with lemon.

A Fricaſey of Lamb-ſtones and Sweetbreads.

HAVE ready ſome lamb-ſtones blanched, parboiled and ſliced, and flour two or three ſweetbreads; if very thick, cut them in two, the yolks of ſix hard eggs whole: a few piſtacho-nut kernels, and a few large oyſters: fry theſe all of a fine brown, then pour out all the butter, and add a pint of drawn-gravy, the lamb-ſtones, ſome aſparagus tops about an inch long, ſome grated nutmeg, a little pepper and ſalt, two ſhalots ſhred ſmall, and a glaſs of white-wine. Stew all theſe together for ten minutes, then add the yolks of three eggs beat very fine, with a little white-wine, and a little beaten mace; ſtir all together till it is of a fine thickneſs, and then diſh it up. Garniſh with lemon.

To haſh a Calf's Head.

BOIL the head almoſt enough, then take the beſt half, and with a ſharp knife take it nicely from the bone, with the two eyes. Lay it in a little deep diſh before a good fire, and take great care no aſhes fall into it, and then hack it with a knife croſs and croſs: grate ſome nutmeg all over, the yolks of two eggs, a very little pepper and ſalt, a few ſweet herbs, ſome crumbs of bread, and a little lemon-peel, chopped very fine, baſte it with a little butter, then baſte it again; keep the diſh turning that it may be all brown alike: cut the other half and tongue into little thin bits, and ſet on a pint of drawn-gravy in a ſauce-pan, a little bundle of ſweet herbs, an onion, a little pepper and ſalt, a glaſs of white-wine, and two ſhalots; boil all theſe together a few minutes, then ſtrain it through a ſieve, and put it into a clean ſtew-pan with the haſh. Flour the meat before you put it in, and put in a few muſhrooms, a ſpoonful of the pickle, two ſpoonfuls of catchup, and a few truffles and morels; ſtir all theſe together for a few minutes, then beat up half the brains, and ſtir into the ſtew-pan, and a little piece of butter rolled in flour. Take the other half of the brains, and beat them up with a little lemon-peel cut fine, a little nutmeg grated, a little beaten mace, a little thyme ſhred ſmall, a little parſley, the yolk of an egg, and have ſome good dripping boiling in a ſtew-pan; then fry the brains in little cakes, about as big as a crown-piece. Fry about twenty oyſters, dipped in the yolk of an egg, toaſt ſome ſlices of bacon, fry a few force-meat balls, and have ready a hot diſh; if pewter, over a few clear coals; if china, over a pan of hot water. Pour in your haſh, then lay in your toaſted head, throw the force-meat balls over the haſh, and garniſh the diſh with fried oyſters, the fried brains, and lemon; throw the reſt over the haſh, lay the bacon round the diſh, and ſend it to table.

To haſh a Calf's Head white.

TAKE half a pint of gravy, a large wine-glaſs of white-wine, a little beaten mace, a little nutmeg, and a little ſalt; throw into your haſh a few muſhrooms, a few truffles and morels firſt parboiled, a few artichoke bottoms, and aſparagus tops, if you have them, a good piece of butter rolled in flour, the yolks of two eggs, half a pint of cream, and one ſpoonful of muſhroom catchup; ſtir it all together very carefully till it

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is of a fine thickneſs; then pour it into your diſh, and lay the other half of the head as before mentioned, in the middle, and garniſh as before directed, with fried oyſters, brains, lemon, and force-meat balls fried.

To bake a Calf's Head.

TAKE the head, pick it and waſh it very clean; take an earthen diſh large enough to lay the head on, rub a little piece of butter all over the diſh, then lay ſome long iron ſkewers acroſs the top of the diſh, and lay the head on them; ſkewer up the meat in the middle that it do not lie on the diſh, then grate ſome nutmeg all over it, a few ſweet herbs ſhred ſmall, ſome crumbs of bread, a little lemon-peel cut fine, and then flour it all over: ſtick pieces of butter in the eyes and all over the head, and flour it again. Let it be well baked, and of a fine brown; you may throw a little pepper and ſalt over it, and put into the diſh a piece of beef cut ſmall, a bundle of ſweet herbs, an onion, ſome whole pepper, a blade of mace, two cloves, a pint of water, and boil the brains with ſome ſage. When the head is enough, lay it on a diſh, and ſet it to the fire to keep warm, then ſtir all together in the diſh, and boil it in a ſauce-pan; ſtrain it off, put it into the ſauce-pan again, add a piece of butter rolled in flour, and the ſage in the brains chopped fine, a ſpoonful of catchup, and two ſpoonfuls of red-wine; boil them together, take the brains, beat them well, and mix them with the ſauce: pour it into the diſh, and ſend it to table. You muſt bake the tongue with the head, and do not cut it out. It will lie the handſomer in the diſh.

To bake a Sheep's Head.

Do it the ſame way, and it eats very well.

To dreſs a Lamb's Head.

BOIL the head and pluck tender, but do not let the liver be too much done. Take the head up, hack it croſs and croſs with a knife, grate ſome nutmeg over it, and lay it in a diſh, before a good fire; then grate ſome crumbs of bread, ſome ſweet herbs rubbed, a little lemon-peel chopped fine, a very little pepper and ſalt, and baſte it with a little butter: then throw a little flour over it, and juſt as it is done do the ſame, baſte it and drudge it. Take half the liver, the lights, the heart and tongue, chop them very ſmall, with ſix or eight

ſpoonfuls

ſpoonfuls of gravy or water; firſt ſhake ſome flour over the meat, and ſtir it together, then put in the gravy or water, a good piece of butter rolled in a little flour, a little pepper and ſalt, and what runs from the head in the diſh; ſimmer all together a few minutes, and add half a ſpoonful of vinegar, pour it into your diſh, lay the head in the middle of the mince-meat, have ready the other half of the liver cut thin, with ſome ſlices of bacon broiled, and lay round the head. Garniſh the diſh with lemon, and ſend it to table.

To ragoo a Neck of Veal.

CUT a neck of veal into ſteaks, flatten them with a rolling-pin, ſeaſon them with ſalt, pepper, cloves, and mace, lard them with bacon, lemon-peel and thyme, dip them in the yolks of eggs, make a ſheet of ſtrong cap-paper up at the four corners in the form of a dripping-pan; pin up the corners, butter the paper and alſo the gridiron, and ſet it over a fire of charcoal; put in your meat, let it do leiſurely, keep it baſting and turning to keep in the gravy; and when it is enough have ready half a pint of ſtrong gravy, ſeaſon it high, put in muſhrooms and pickles, force-meat balls dipped in the yolks of eggs, oyſters ſtewed and fried, to lay round and at the top of your diſh, and then ſerve it up. If for a brown ragoo, put in red-wine. If for a white one, put in white-wine, with the yolks of eggs beat up with two or three ſpoonfuls of cream.

To ragoo a Breaſt of Veal.

TAKE your breaſt of veal, put it into a large ſtew-pan, put in a bundle of ſweet-herbs, an onion, ſome black and white pepper, a blade or two of mace, two or three cloves, a very little piece of lemon-peel, and juſt cover it with water: when it is tender take it up, bone it, put in the bones, boil it up till the gravy is very good, then ſtrain it off, and if you have a little rich beef gravy, add a quarter of a pint, put in half an ounce of truffles and morels, a ſpoonful or two of catchup, two or three ſpoonfuls of white-wine, and let them all boil together: in the mean time flour the veal, and fry it in butter till it is of a fine brown, then drain out all the butter, and pour the gravy you are boiling to the veal, with a few muſhrooms: boil all together till the ſauce is rich and thick, and cut the ſweetbread into four. A few force-meat balls are proper in it. Lay the veal in the diſh, and pour the ſauce all over it. Garniſh with lemon.

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Another Way to ragoo a Breaſt of Veal.

YOU may bone it nicely, flour it, and fry it of a fine brown, then pour the fat out of the pan, and the ingredients as above, with the bones; when enough, take it out, and ſtrain the liquor, then put in your meat again, with the ingredients, as before directed.

A Breaſt of Veal in Hodge-podge.

TAKE a breaſt of veal, cut the briſket into little pieces, and every bone aſunder, then flour it, and put half a pound of good butter into a ſtew-pan; when it is hot, throw in the veal, fry it all over of a fine light brown, and then have ready a tea-kettle of water boiling; pour it in the ſtew pan, fill it up and ſtir it round, throw in a pint of green peas, a fine lettuce whole, clean waſhed, two or three blades of mace, a little whole pepper tied in a muſlin rag, a little bundle of ſweet herbs, a ſmall onion ſtuck with a few cloves, and a little ſalt. Cover it cloſe, and let it ſtew an hour, or till it is boiled to your palate, if you would have ſoup made of it; if you would only have ſauce to eat with the veal, you muſt ſtew it till there is juſt as much as you would have for ſauce, and ſeaſon it with ſalt to your palate; take out the onion, ſweet herbs, and ſpice, and pour it all together into your diſh. It is a fine diſh. If you have no peas, pare three or four cucumbers, ſcoop out the pulp, and cut it into little pieces, and take four or five heads of celery, clean waſhed, and cut the white part ſmall; when you have no lettuces, take the little hearts of ſavoys, or the little young ſprouts that grow on the old cabbage-ſtalks about as big as the top of your thumb.

Note, If you would make a very fine diſh of it, fill the inſide of your lettuce with force-meat, and tie the top cloſe with a thread; ſtew it till there is but juſt enough for ſauce; ſet the lettuce in the middle, and the veal round, and pour the ſauce all over it. Garniſh your diſh with raſped bread, made into figures with your fingers. This is the cheapeſt way of dreſſing a breaſt of veal to be good, and ſerve a number of people.

To collar a Breaſt of Veal.

TAKE a very ſharp knife, and nicely take out all the bones, but take great care you do not cut the meat through; pick all the fat and meat off the bones, then grate ſome nut-

meg

meg all over the inſide of the veal, a very little beaten mace, a little pepper and ſalt, a few ſweet herbs ſhred ſmall, ſome parſley, a little lemon peel ſhred ſmall, a few crumbs of bread, and the bits of fat picked off the bones; roll it up tight, ſtick one ſkewer in to hold it together, but do it clever, that it ſtands upright in the diſh: tie a packthread acroſs it to hold it together, ſpit it, then roll the caul all round it, and roaſt it. An hour and a quarter will do it. When it has been about an hour at the fire take off the caul, drudge it with flour, baſte it well with freſh butter, and let it be of a fine brown. For ſauce take two pennyworth of gravy beef, cut it and hack it well, then flour it, fry it a little brown, then pour into your ſtew-pan ſome boiling water, ſtir it well together, then fill your pan two parts full of water; put in an onion, a bundle of ſweet herbs, a little cruſt of bread toaſted, two or three blades of mace, four cloves, ſome whole pepper, and the bones of the veal. Cover it cloſe, and let it ſtew till it is quite rich and thick; then ſtrain it, boil it up with ſome truffles and morels, a few muſhrooms, a ſpoonful of catchup, two or three bottoms of artichokes, if you have them; add a little ſalt, juſt enough to ſeaſon the gravy, take the packthread off the veal, and ſet it upright in the diſh; cut the ſweetbread into four, and broil it of a fine brown, with a few force-meat balls fried; lay theſe round the diſh, and pour in the ſauce. Garniſh the diſh with lemon, and ſend it to table.

To collar a Breaſt of Mutton.

DO it the ſame way, and it eats very well. But you muſt take off the ſkin.

Another good Way to dreſs a Breaſt of Mutton.

COLLAR it as before; roaſt it, and baſte it with half a pint of red-wine, and when that is all ſoaked in, baſte it well with butter, have a little good gravy, ſet the mutton upright in the diſh, pour in the gravy, have ſweet ſauce as for veniſon, and ſend it to table. Do not garniſh the diſh, but be ſure to take the ſkin off the mutton.

The inſide of a ſurloin of beef is very good done this way.

If you do not like the wine, a quart of milk, and a quarter of a pound of butter, put into the dripping-pan, does full as well to baſte it.

To force a Leg of Lamb.

WITH a ſharp knife carefully take out all the meat, and leave the ſkin whole and the fat on it, make the lean you cut out into force-meat thus: to two pounds of meat, add three pounds of beef-ſuet cut fine, and beat in a marble mortar till it is very fine, and take away all the ſkin of the meat and ſuet, then mix it with four ſpoonfuls of grated bread, eight or ten cloves, five or ſix large blades of mace dried and beat fine, half a large nutmeg grated, a little pepper and ſalt, a little lemon-peel cut fine, a very little thyme, ſome parſley, and four eggs; mix all together, put it into the ſkin again juſt as it was, in the ſame ſhape, ſew it up, roaſt it, baſte it with butter, cut the loin into ſteaks and fry it nicely, lay the leg in the diſh and the loin found it, with ſtewed cauliflower (as in page 17) all round upon the loin; pour a pint of good gravy into the diſh, and ſend it to table. If you do not like the cauliflower, it may be omitted.

To boil a Leg of Lamb.

LET the leg be boiled very white. An hour will do it. Cut the loin into ſteaks, dip them into a few crumbs of bread and egg, fry them nice and brown, boil a good deal of ſpinach, and lay in the diſh; put the leg in the middle, lay the loin round it, cut an orange in four and garniſh the diſh, and have butter in a cup. Some love the ſpinach boiled, then drained, put into a ſauce-pan with a good piece of butter, and ſtewed.

To force a large Fowl.

CUT the ſkin down the back, and carefully ſlip it up ſo as to take out all the meat, mix it with one pound of beef-ſuet, cut it ſmall, and beat them together in a marble mortar: take a pint of large oyſters cut ſmall, two anchovies cut ſmall, one ſhalot cut fine, a few ſweet herbs, a little pepper, a little nutmeg grated, and the yolks of four eggs; mix all together and lay this on the bones, draw over the ſkin and ſew up the back, put the fowl into a bladder, boil it an hour and a quarter, ſtew ſome oyſters in good gravy thickened with a piece of butter rolled in flour, take the fowl out of the bladder, lay it in your diſh and pour the ſauce over it. Garniſh with lemon.

It eats much better roaſted with the ſame ſauce.

To roaſt a Turkey the genteel Way.

FIRST cut it down the back, and with a ſharp penknife bone it, then make your force-meat thus: take a large fowl, or a pound of veal, as much grated bread, half a pound of ſuet cut and beat very fine, a little beaten mace, two cloves, half a nutmeg grated, about a large tea-ſpoonful of lemon-peel, and the yolks of two eggs; mix all together, with a little pepper and ſalt, fill up the places where the bones came out, and fill the body, that it may look juſt as it did before, ſew up the back, and roaſt it. You may have oyſter-ſauce, celery-ſauce, or juſt as you pleaſe; put good gravy in the diſh, and garniſh with lemon, is as good as any thing. Be ſure to leave the pinions on.

To ſtew a Turkey or Fowl.

FIRST let your pot be very clean, lay four clean ſkewers at the bottom, lay your turkey or fowl upon them, put in a quart of gravy, take a bunch of celery, cut it ſmall, and waſh it very clean, put it into your pot, with two or three blades of mace, let it ſtew ſoftly till there is juſt enough for ſauce, then add a good piece of butter rolled in flour, two ſpoonfuls of red-wine, two of catchup, and juſt as much pepper and ſalt as will ſeaſon it; lay your fowl or turkey in the diſh, pour the ſauce over it, and ſend it to table. If the fowl or turkey is enough before the ſauce, take it up, and keep it up till the ſauce is boiled enough, then put it in, let it boil a minute or two, and diſh it up.

To ſtew a Knuckle of Veal.

BE ſure let the pot or ſauce-pan be very clean, lay at the bottom four clean wooden ſkewers, waſh and clean the knuckle very well, then lay it in the pot with two or three blades of mace, a little whole pepper, a little piece of thyme, a ſmall onion, a cruſt of bread, and two quarts of water. Cover it down cloſe, make it boil, then only let it ſimmer for two hours, and when it is enough take it up; lay it in a diſh, and ſtrain the broth over it.

Another Way to ſtew a Knuckle of Veal.

CLEAN it as before directed, and boil it till there is juſt enough for ſauce, add one ſpoonful of catchup, one of red-

wine, and one of walnut-pickle, ſome truffles and morels, or ſome dried muſhrooms cut ſmall; boil it all together, take up the knuckle, lay it in a diſh, pour the ſauce over it, and ſend it to table.

Note, it eats very well done as the turkey, before directed.

To ragoo a Piece of Beef.

TAKE a large piece of the flank, which has fat at the top, cut ſquare, or any piece that is all meat, and has fat at the top, but no bones. The rump does well. Cut all nicely off the bone (which makes fine ſoup); then take a large ſtew-pan, and with a good piece of butter fry it a little brown all over, flouring your meat well before you put it into the pan, then pour in as much gravy as will cover it, made thus: take about a pound of coarſe beef, a little piece of veal cut ſmall, a bundle of ſweet herbs, an onion, ſome whole black pepper and white pepper, two or three large blades of mace, four or five cloves, a piece of carrot, a little piece of bacon ſteeped in vinegar a little while, a cruſt of bread toaſted brown; put to this a quart of water, and let it boil till half is waſted. While this is making, pour a quart of boiling water into the ſtew-pan, cover it cloſe, and let it be ſtewing ſoftly; when the gravy is done ſtrain it, pour it into the pan where the beef is, take an ounce of truffles and morels cut ſmall, ſome freſh or dried muſhrooms cut ſmall, two ſpoonfuls of catchup, and cover it cloſe. Let all this ſtew till the ſauce is rich and thick: then have ready ſome artichoke-bottoms cut into four, and a few pickled muſhrooms, give them a boil or two, and when your meat is tender and your ſauce quite rich, lay the meat into a diſh and pour the ſauce over it. You may add a ſweetbread cut in ſix pieces, a palate ſtewed tender cut into little pieces, ſome cocks-combs, and a few force-meat balls. Theſe are a great addition, but it will be good without.

Note, for variety, when the beef is ready and the gravy put to it, add a large bunch of celery cut ſmall and waſhed clean, two ſpoonfuls of catchup, and a glaſs of red-wine. Omit all the other ingredients. When the meat and celery are tender, and the ſauce rich and good, ſerve it up. It is alſo very good this way: take ſix large cucumbers, ſcoop out the ſeeds, pare them, cut them into ſlices, and do them juſt as you do the celery.

To force the Inſide of a Sirloin of Beef.

TAKE a ſharp knife, and carefully lift up the fat of the inſide, take out all the meat cloſe to the bone, chop it ſmall,

take a pound of ſuet, and chop fine, about as many crumbs of bread, a little thyme and lemon-peel, a little pepper and ſalt, half a nutmeg grated, and two ſhalots chopped fine; mix all together, with a glaſs of red-wine, then put it into the ſame place, cover it with the ſkin and fat, ſkewer it down with fine ſkewers, and cover it with paper. Do not take the paper off till the meat is on the diſh. Take a quarter of a pint of red-wine, two ſhalots ſhred ſmall, boil them, and pour into the diſh, with the gravy which comes out of the meat; it eats well. Spit your meat before you take out the inſide.

Another Way to force a Sirloin.

WHEN it is quite roaſted, take it up, and lay it in the diſh with the inſide uppermoſt, with a ſharp knife lift up the ſkin, hack and cut the inſide very fine, ſhake a little pepper and ſalt over it, with two ſhalots, cover it with the ſkin, and ſend it to table. You may add red-wine or vinegar, juſt as you like.

To force the Inſide of a Rump of Beef.

YOU may do it juſt in the ſame manner, only lift up the outſide ſkin, take the middle of the meat, and do as before directed; put it into the ſame place, and with fine ſkewers put it down cloſe.

A rolled Rump of Beef.

CUT the meat all off the bone whole, ſlit the inſide down from top to bottom, but not through the ſkin, ſpread it open; take the fleſh of two fowls and beef-ſuet, an equal quantity, and as much cold boiled ham, if you have it, a little pepper, an anchovy, a nutmeg grated, a little thyme, a good deal of parſley, a few muſhrooms, and chop them all together, beat them in a mortar, with a half-pint baſon full of crumbs of bread; mix all theſe together, with four yolks of eggs, lay it into the meat, cover it up, and roll it round, ſtick one ſkewer in, and tie it with a packthread croſs and croſs to hold it together; take a pot or large ſauce-pan that will juſt hold it, lay a layer of bacon and a layer of beef cut in thin ſlices, a piece of carrot, ſome whole pepper, mace, ſweet herbs, and a large onion; lay the rolled beef on it, juſt put water enough to cover the top of the beef; cover it cloſe, and let it ſtew very ſoftly on a ſlow fire for eight or ten hours, but not too faſt. When you find the beef tender, which you will know by running a ſkewer into the meat, then take it up, cover it up hot, boil

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the gravy till it is good, then ſtrain it off, and add ſome muſhrooms chopped, ſome truffles and morels cut ſmall, two ſpoonfuls of red or white wine, the yolks of two eggs and a piece of butter rolled in flour; boil it together, ſet the meat before the fire, baſte it with butter, and throw crumbs of bread all over it: when the ſauce is enough, lay the meat into the diſh, and pour the ſauce over it. Take care the eggs do not curd.

To boil a Rump of Beef the French faſhion.

TAKE a rump of beef, boil it half an hour, take it up, lay it into a large deep pewter diſh or ſtew-pan, cut three or four gaſhes in it all along the ſide, rub the gaſhes with pepper and ſalt, and pour into the diſh a pint of red wine, as much hot water, two or three large onions cut ſmall, the hearts of eight or ten lettuces cut ſmall, and a good piece of butter rolled in a little flour; lay the fleſhy part of the meat downwards, cover it cloſe, let it ſtew an hour and a half over a charcoal fire, or a very ſlow coal fire. Obſerve that the butcher chops the bone ſo cloſe, that the meat may lie as flat as it can in the diſh. When it is enough, take the beef, lay it in the diſh, and pour the ſauce over it.

Note, when you do it in a pewter diſh, it is beſt done over a chaffing-diſh of hot coals, with a bit or two of charcoal to keep it alive.

Beef Eſcarlot.

TAKE a briſket of beef, half a pound of coarſe ſugar, two ounces of bay-ſalt, a pound of common ſalt; mix all together, and rub the beef, lay it in an earthen-pan, and turn it every day. It may lie a fortnight in the pickle; then boil it, and ſerve it up either with ſavoys or peas-pudding.

Note, It eats much finer cold, cut into ſlices, and ſent to table.

Beef a la Daub.

TAKE a rump, and bone it; or a part of the leg of mutton-piece, or a piece of the buttock: cut ſome fat bacon as long as the beef is thick, and about a quarter of an inch ſquare; take eight cloves, four blades of mace, a little all-ſpice, and half a nutmeg beat very fine; chop a good handful of parſley fine; ſome ſweet herbs of all ſorts chopped fine, and ſome pepper and ſalt: roll the bacon in theſe, and then take a large larding-pin, and put the bacon through and through the beef with the larding-pin; when that is done,

put it in a ſtew-pan, with brown gravy enough to cover it. Chop three blades of garlic very fine, and put in ſome freſh muſhroom; or champignons, two large onions, and a carrot: ſtew it gently for ſix hours; then take the meat out, ſtrain off the gravy, and ſkim all the fat off. Put your meat and gravy into the pan again; put a gill of white-wine into the gravy, and if it wants ſeaſoning, ſeaſon with pepper and ſalt; ſtew them gently for half an hour; add ſome artichoke-bottoms, truffles and morels, oyſters, and a ſpoonful of vinegar. Put the meat in a ſoup diſh, and the ſauce over it. Or you may put turnips cut in round pieces, and carrots cut round, ſome ſmall onions, and thicken the ſauce; then put the meat in, and ſtew it gently for half an hour with a gill of white-wine. Some like ſavoys or cabbage ſtewed and put into the ſauce.

To make Beef Alamode.

TAKE a ſmall buttock of Beef, or leg-of-mutton-piece, or a piece of buttock of beef; alſo a dozen cloves, eight blades of mace, and ſome all-ſpice beat very fine; chop a a large handful of parſley, and all ſorts of herbs very fine; cut your bacon as for beef a la daub, and put them into the ſpice and herbs, with ſome pepper and ſalt, and thruſt a large pin through the beef; put it into a pot, and cover it with water; chop four large onions and four blades of garlic very fine, ſix bay-leaves, and a handful of champignons; putall into the pot with a pint of porter or ale, and half a pint of red-wine; cover the pot very cloſe, and ſtew it for ſix hours, according to the ſize of the piece; if a large piece, eight hours; then take the beef out, put it in a diſh, cover it cloſe, and keep it hot, take the gravy, and ſkim all the fat off; ſtrain it through a ſieve, pick out all the champignons, and put them into the gravy; ſeaſon it with Kian pepper and ſalt, and boil it up fifteen minutes; then put the beef into a ſoup diſh and the gravy over it, or cut it into ſlices and pour the liquor over it; or put it into a deep diſh, with all the gravy into another: when cold cut it in ſlices, and put ſome of the gravy round it, which will be of a ſtrong jelly.

Beef Alamode in Pieces.

YOU muſt take a buttock of beef, cut it into two-pound pieces, lard them with bacon, fry them brown, put them into a pot that will juſt hold them, put in two quarts of broth or gravy, a few ſweet herbs, an onion, ſome mace, cloves, nutmeg,

meg, pepper and ſalt; when that is done, cover it cloſe, and ſtew it till it is tender, ſkim off all the fat, lay the meat in the diſh, and ſtrain the ſauce over it. You may ſerve it up hot or cold.

Beef Olives.

TAKE a rump of beef, cut it into ſteaks of half an inch thick, cut them as ſquare as you can, and about ten inches long, cut a piece of fat bacon as wide as the beef, and about three parts as long, put ſome yolk of an egg on the beef, put the bacon on it, and the yolk of an egg on the bacon, and ſome good ſavory force-meat on that, ſome yolk of an egg on the force-meat, then roll them up and tie them round with a ſtring in two places, put ſome yolk of an egg on them and ſome crumbs of bread, then fry them brown in a large pan of good beef-dripping; take them out and put them to drain; take ſome butter and put into a ſtew-pan, melt it, and put in a ſpoonful of flour, ſtir it well till it is ſmooth; then put a pint of good gravy in, and a gill of white wine, put in the olives and ſtew them for an hour; add ſome muſhrooms, truffles and morels, force-meat balls and ſweet-breads cut in ſmall ſquare pieces; ſome ox-pallets; ſeaſon with pepper and ſalt, and ſqueeze the juice of half a lemon: toſs them up; be careful to ſkim all the fat off, then put them in your diſh. Garniſh with beet-root and lemon.

Veal Olives.

CUT them out of a leg of veal, and do them the ſame as beef olives, with the ſame ſauce and garniſh.

Beef Collops.

TAKE ſome rump ſteaks, or any tender piece cut like Scotch collops, only larger, hack them a little with a knife, and flour them; put a little butter in a ſtew-pan, and melt it, then put in your collops, and fry them quick for about two minutes; put in a pint of gravy, a little butter rolled in flour; ſeaſon with pepper and ſalt; cut four pickled cucumbers in thin ſlices, half a walnut, and a few capers, a little onion ſhred very fine; ſtew them five minutes, then put them into a hot diſh, and ſend them to table. You may put half a glaſs of white-wine into it.

To ſtew Beef-Steaks.

TAKE rump-ſteaks, pepper and ſalt them, lay them in a ſtew-pan, pour in half a pint of water, a blade or two of mace, two or three cloves, a little bundle of ſweet herbs, an anchovy, a piece of butter rolled in flour, a glaſs of white-wine, and an onion; cover them cloſe, and let them ſtew ſoftly till they are tender; then take out the ſteaks, flour them, fry them in freſh butter, and pour away all the fat, ſtrain the ſauce they were ſtewed in, and pour into the pan: toſs it all up together till the ſauce is quite hot and thick. If you add a quarter of a pint of oyſters, it will make it the better. Lay the ſteaks into the diſh, and pour the ſauce over them. Garniſh with any pickle you like.

To fry Beef-Steaks.

TAKE rump-ſteaks, pepper and ſalt them, fry them in a little butter very quick and brown; take them out and put them into a diſh, pour the fat out of the frying-pan, and then take half a pint of hot gravy, if no gravy, half a pint of hot water, and put into the pan, and a little butter rolled in flour, a little pepper and ſalt, and two or three ſhalots chopped fine; boil them up in your pan for two minutes, then put it over the ſteaks, and ſend them to table.

A ſecond Way to fry Beef-Steaks.

CUT the lean by itſelf, and beat them well with the back of a knife, fry them in juſt as much butter as will moiſten the pan, pour out the gravy as it runs out of the meat, turn them often, do them over a gentle fire, then fry the fat by itſelf and lay upon the meat, and put to the gravy a glaſs of red-wine, half an anchovy, a little nutmeg, a little beaten pepper, and a ſhalot cut ſmall; give it two or three little boils, ſeaſon it with ſalt to your palate, pour it over the ſteaks, and ſend them to table.

Another Way to do Beef-Steaks.

CUT your ſteaks, half broil them, then lay them in a ſtew-pan, ſeaſon them with pepper and ſalt, juſt cover them with gravy and a piece of butter rolled in flour. Let them ſtew for half an hour, beat up the yolks of two eggs, ſtir all together for two or three minutes, and then ſerve it up.

A pretty Side-Diſh of Beef.

ROAST a tender piece of beef, lay fat bacon all over it; and roll it in paper, baſte it, and when it is roaſted cut about two pounds in thin ſlices, lay them in a ſtew-pan, and take ſix large cucumbers, peel them, and chop them ſmall, lay over them a little pepper and ſalt, and ſtew them in butter for about ten minutes, then drain out the butter, and ſhake ſome flour over them; toſs them up, pour in half a pint of gravy, let them ſtew till they are thick, and diſh them up.

To dreſs a Fillet of Beef.

IT is the inſide of a ſirloin. You muſt carefully cut it all out from the bone, grate ſome nutmeg over it, a few crumbs of bread, a little pepper and ſalt, a little lemon-peel, a little thyme, ſome parſley ſhred ſmall, and roll it up tight; tie it with a packthread, roaſt it, put a quart of milk and a quarter of a pound of butter into the dripping-pan, and baſte it; when it is enough, take it up, untie it, leave a little ſkewer in it to hold it together, have a little good gravy in the diſh, and ſome ſweet ſauce in a cup. You may baſte it with red-wine and butter, if you like it better; or it will do very well with butter only.

Beef-Steaks rolled.

TAKE three or four beef-ſteaks, flat them with a cleaver, and make a force-meat thus; take a pound of veal beat fine in a mortar, the fleſh of a large fowl cut ſmall, half a pound of cold ham chopped ſmall, the kidney-fat of a loin of veal chopped ſmall, a ſweetbread cut in little pieces, an ounce of truffles and morels firſt ſtewed and then cut ſmall, ſome parſley, the yolks of four eggs, a nutmeg grated, a very little thyme, a little lemon-peel cut fine, a little pepper and ſalt, and half a pint of cream: mix all together, lay it on your ſteaks, roll them up firm, of a good ſize, and put a little ſkewer into them, put them into the ſtew-pan, and fry them of a nice brown; then pour all the fat quite out, and put in a pint of good fried gravy, (as in page 19,) put one ſpoonful of catchup, two ſpoonfuls of red-wine, a few muſhrooms, and let them ſtew for a quarter of an hour. Take up the ſteaks, cut them in two, lay the cut ſide uppermoſt, and pour the ſauce over it. Garniſh with lemon.

Note, before you put the force-meat into the beef, you are to ſtir it all together over a ſlow fire for eight or ten minutes.

To ſtew a Rump of Beef.

HAVING boiled it till it is little more than half enough, take it up, and peel off the ſkin: take ſalt, pepper, beaten mace, grated nutmeg, a handful of parſley, a little thyme, winter-ſavory, ſweet-marjoram, all chopped fine and mixed, and ſtuff them in great holes in the fat and lean, the reſt ſpread over it, with the yolks of two eggs; ſave the gravy that runs out, put to it a pint of claret, and put the meat in a deep pan, pour the liquor in, cover it cloſe, and let it bake two hours, then put it into the diſh, pour the liquor over it, and ſend it to table.

Another Way to ſtew a Rump of Beef.

YOU muſt cut the meat off the bone, lay it in your ſtew-pan, cover it with water, put in a ſpoonful of whole pepper, two onions, a bundle of ſweet herbs, ſome ſalt, and a pint of red wine; cover it cloſe, ſet it over a ſtove or ſlow fire for four hours, ſhaking it ſometimes, and turning it four or five times; make gravy as for ſoup, put in three quarts, keep it ſtirring till dinner is ready: take ten or twelve turnips, cut them into ſlices the broad way, then cut them into four, flour them, and fry them brown in beef-dripping. Be ſure to let your dripping boil before you put them in; then drain them well from the fat, lay the beef in your ſoup-diſh, toaſt a little bread very nice and brown, cut in three-corner dice, lay them into the diſh, and the turnips likewiſe; ſtrain in the gravy, and ſend it to table. If you have the convenience of a ſtove, put the diſh over it for five or ſix minutes; it gives the liquor a fine flavour of the turnips, makes the bread eat better, and is a great addition. Seaſon it with pepper and ſalt to your palate.

Portugal Beef.

TAKE a rump of beef, cut it off the bone, cut it acroſs, flour it, fry the thin part brown in butter, the thick end ſtuff with ſuet, boiled cheſnuts, an anchovy, an onion, and a little pepper. Stew it in a pan of ſtrong broth, and when it is tender, lay both the fried and ſtewed together in your diſh; cut the fried in two and lay on each ſide of the ſtewed, ſtrain the gravy it was ſtewed in, put to it ſome pickled gerkins chopped, and boiled cheſnuts, thicken it with a piece of burnt butter,

butter, give it two or three boils up, ſeaſon it with ſalt to your palate, and pour it over the beef. Garniſh with lemon.

To ſtew a Rump of Beef, or Briſket, the French Way.

TAKE a rump of beef, cut it from the bone; take half a pint of white-port, and half a pint of red, a little vinegar, ſome cloves and mace, half a nutmeg beat fine, ſome parſley chopped, and all ſorts of ſweet herbs, a little pepper and ſalt; mix the herbs, ſpice, and wine all together; lay your beef in an earthen-pan, put the mixture over it, and let it lay all night, then take the beef, and put it into a deep ſtew-pan, with two quarts of good gravy, the wine, &c. an onion chopped fine, ſome carrot, and two or three bay leaves; you may put in ſome thick raſhers of bacon at the bottom of your pan; ſtew it very gently for five hours, if twelve pounds; if eight or nine, four hours, and keep the ſtew-pan cloſe covered: then take the meat out and ſtrain the liquor through a ſieve, ſkim all the fat off, put it into your ſtew-pan with ſome truffles and morels, artichoke bottoms blanched and cut in pieces; or ſome carrots and turnips cut as for harrico of mutton; or a few ſavoys tied up in quarters and ſtewed till tender; boil it up, ſeaſon it with a little Kian pepper and ſalt to your palate, then put the meat in juſt to make it hot: diſh it up. Garniſh with fried ſippits, or lemon and beet-root.

To ſtew Beef-Gobbets.

GET any piece of beef, except the leg, cut it in pieces about the bigneſs of a pullet's egg, put them in a ſtew-pan, cover them with water, let them ſtew, ſkim them clean, and when they have ſtewed an hour, take mace, cloves, and whole pepper tied in a muſlin rag looſe, ſome celery cut ſmall, put them into the pan with ſome ſalt, turnips and carrots, pared and cut in ſlices, a little parſley, a bundle of ſweet herbs, and a large cruſt of bread. You may put in an ounce of barley or rice, if you like it. Cover it cloſe, and let it ſtew till it is tender, take out the herbs, ſpices, and bread, and have ready fried a French roll cut in four. Diſh up all together, and ſend it to table.

Beef Royal.

TAKE a ſirloin of beef, or a large rump, bone it and beat it very well, then lard it with bacon, ſeaſon it all over with ſalt,

ſalt, pepper, mace, cloves, and nutmeg, all beat fine, ſome lemon-peel cut ſmall, and ſome ſweet herbs; in the mean time make a ſtrong broth of the bones; take a piece of butter with a little flour, brown it, put in the beef; keep it turning often, till it is brown, then ſtrain the broth, put all together into a pot, put in a bay leaf, a few truffles, and ſome ox palates cut ſmall; cover it cloſe, and let it ſtew till it is tender; take out the beef, ſkim off all the fat, pour in a pint of claret, ſome fried oyſters, an anchovy, and ſome gerkins ſhred ſmall; boil all together, put in the beef to warm, thicken your ſauce with a piece of butter rolled in flour, or muſhroom powder, or burnt butter. Lay your meat in the diſh, pour the ſauce over it, and ſend it to table. This may be eat either hot or cold.

A Tongue and Udder forced.

FIRST parboil your tongue and udder, blanch the tongue and ſtick it with cloves; as for the udder, you muſt carefully raiſe it, and fill it with force-meat made with veal: firſt waſh the inſide with the yolk of an egg, then put in the force-meat, tie the ends cloſe and ſpit them, roaſt them, and baſte them with butter; when enough, have good gravy in the diſh, and ſweet ſauce in a cup.

Note, for variety you may lard the udder.

To fricaſey Neats Tongues brown.

TAKE neats tongues, boil them tender, peel them, cut them into thin ſlices, and fry them in freſh butter; then pour out the butter, put in as much gravy as you ſhall want for ſauce, a bundle of ſweet herbs, an onion, ſome pepper and ſalt, and a blade or two of mace, a glaſs of white-wine, ſimmer all together half an hour; then take out your tongue, ſtrain the gravy, put it with the tongue in the ſtew-pan again, beat up the yolks of two eggs, a little grated nutmeg, a piece of butter as big as a walnut rolled in flour, ſhake all together for four or five minutes, diſh it up, and ſend it to table.

To force a Tongue.

BOIL it till it is tender; let it ſtand till it is cold, then cut a hole at the root end of it, take out ſome of the meat, chop it with as much beef ſuet, a few pippins, ſome pepper and ſalt, a little mace beat, ſome nutmeg, a few ſweet herbs, and the yolks of two eggs; beat all together well in a marble mortar;

mortar; ſtuff it, cover the end with a veal caul or buttered paper, roaſt it, baſte it with butter, and diſh it up. Have for ſauce good gravy, a little melted butter, the juice of an orange or lemon, and ſome grated nutmeg; boil it up, and pour it into the diſh.

To ſtew Neats Tongues whole.

TAKE two tongues, let them ſtew in water juſt to cover them for two hours, then peel them, put them in again with a pint of ſtrong gravy, half a pint of white-wine, a bundle of ſweet herbs, a little pepper and ſalt, ſome mace, cloves, and whole pepper tied in a muſlin rag, a ſpoonful of capers chopped, turnips and carrots ſliced, and a piece of butter rolled in flour; let all ſtew together very ſoftly over a ſlow fire for two hours, then take out the ſpice and ſweet herbs, and ſend it to table. You may leave out the turnips and carrots, or boil them by themſelves, and lay them in a diſh, juſt as you like.

To ragoo Ox Palates.

TAKE four ox palates, and boil them very tender, clean them well, cut ſome in ſquare pieces, and ſome long; take and make a rich cooley thus: put a piece of butter in your ſtew-pan and melt it, put a large ſpoonful of flour to it, ſtir it well till it is ſmooth; then put a quart of good gravy to it, chop three ſhalots, and put in a gill of Liſbon, cut ſome lean ham very fine and put in, alſo half a lemon; boil them twenty minutes, then ſtrain it through a ſieve, put it into your pan, and the palates, with ſome force-meat balls, truffles and morels, pickled or freſh muſhrooms ſtewed in gravy; ſeaſon with pepper and ſalt to your liking, and toſs them up five or ſix minutes, then diſh them up. Garniſh with lemon or beet-root.

To fricaſey Ox Palates.

AFTER boiling your palates very tender, (which you muſt do by ſetting them on in cold water, and letting them do ſoftly,) then blanch and ſcrape them clean; take mace, nutmeg, cloves, and pepper beat fine, rub them all over with thoſe, and with crumbs of bread; have ready ſome butter in a ſtew-pan, and when it is hot put in the palates; fry them brown on both ſides, then pour out the fat, and put to them ſome mutton or beef gravy, enough for ſauce, an anchovy, a little nutmeg, a little

little piece of butter rolled in flour, and the juice of a lemon: let it ſimmer all together for a quarter of an hour; diſh it up, and garniſh with lemon.

To roaſt Ox Palates.

HAVING boiled your palates tender, blanch them, cut them into ſlices about two inches long, lard half with bacon, then have ready two or three pigeons and two or three chicken-peepers, draw them, truſs them, and fill them with force-meat; let half of them be nicely larded, ſpit them on a bird-ſpit, thus: a bird, a palate, a ſage leaf, and a piece of bacon; and ſo on, a bird, a palate, a ſage leaf, and a piece of bacon. Take cocks-combs and lambs-ſtones, parboiled and blanched, lard them with little bits of bacon, large oyſters parboiled, and each one larded with one piece of bacon, put theſe on a ſkewer with a little piece of bacon and a ſage leaf between them, tie them on a ſpit and roaſt them, then beat up the yolks of three eggs, ſome nutmeg, a little ſalt and crumbs of bread: baſte them with theſe all the time they are roaſting, and have ready two ſweetbreads each cut in two, ſome artichoke-bottoms cut into four and fried, and then rub the diſh with ſhalots: lay the birds in the middle, piled upon one another, and lay the other things all ſeparate by themſelves round about in the diſh. Have ready for ſauce a pint of good gravy, a quarter of a pint of red-wine, an anchovy, the oyſter liquor, a piece of butter rolled in flour; boil all theſe together and pour into the diſh, with a little juice of lemon. Garniſh your diſh with lemon.

To dreſs a Leg of Mutton a la Royale.

HAVING taken off all the fat, ſkin, and ſhank-bone, lard it with bacon, ſeaſon it with pepper and ſalt, and a round piece of about three or four pounds of beef or leg of veal, lard it, have ready ſome hog's lard boiling, flour your meat, and give it a colour in the lard, then take the meat out and put it into a pot, with a bundle of ſweet herbs, ſome parſley, an onion ſtuck with cloves, two or three blades of mace, ſome whole pepper, and three quarts of gravy; cover it cloſe, and let it boil very ſoftly for two hours, mean while get ready a ſweet-bread ſplit, cut into four, and broiled, a few truffles and morels ſtewed in a quarter of a pint of ſtrong gravy, a glaſs of red-wine, a few muſhrooms, two ſpoonfuls of catchup, and ſome aſparagus-tops; boil all theſe together, then lay the mutton in the middle of the diſh, cut the beef or veal into ſlices, make

make a rim round your mutton with the ſlices, and pour the ragoo over it; when you have taken the meat out of the pot, ſkim all the fat off the gravy; ſtrain it, and add as much to the other as will fill the diſh. Garniſh with lemon.

A Leg of Mutton a la Haut Goût.

LET it hang a fortnight in an airy place, then have ready ſome cloves of garlic, and ſtuff it all over, rub it with pepper and ſalt; roaſt it, have ready ſome good gravy and red-wine in the diſh, and ſend it to table.

To roaſt a Leg of Mutton with Oyſters.

TAKE a leg about two or three days killed, ſtuff it all over with oyſters, and roaſt it. Garniſh with horſe-raddiſh.

To roaſt a Leg of Mutton with Cockles.

STUFF it all over with cockles, and roaſt it. Garniſh with horſe-raddiſh.

A Shoulder of Mutton in Epigram.

ROAST it almoſt enough, then very carefully take off the ſkin about the thickneſs of a crown-piece, and the ſhank-bone with it at the end; then ſeaſon that ſkin and ſhank-bone with pepper and ſalt, a little lemon-peel cut ſmall, and a few ſweet herbs and crumbs of bread, then lay this on the gridiron, and let it be of a fine brown; in the mean time take the reſt of the meat and cut it like a haſh about the bigneſs of a ſhilling; ſave the gravy and put to it, with a few ſpoonfuls of ſtrong gravy, half an onion cut fine, a little nutmeg, a little pepper and ſalt, a little bundle of ſweet herbs, ſome gerkins cut very ſmall, a few muſhrooms, two or three truffles cut ſmall, two ſpoonfuls of wine, either red or white, and throw a little flour over the meat: let all theſe ſtew together very ſoftly for five or ſix minutes, but be ſure it does not boil; take out the ſweet herbs, and put the haſh into the diſh, lay the broiled upon it, and ſend it to table.

A Harrico of Mutton.

TAKE a neck or loin of mutton, cut it into thick chops, flour them, and fry them brown in a little butter; take them out, and lay them to drain on a ſieve, then put them into a

ſtew-pan, and cover them with gravy; put in a whole onion, and a turnip or two, and ſtew them till tender; then take out the chops, ſtrain the liquor through a ſieve, and ſkim off all the fat, put a little butter in the ſtew-pan, and melt it with a ſpoonful of flour, ſtir it well till it is ſmooth, then put the liquor in, and ſtir it well all the time you are pouring it, or it will be in lumps; put in your chops and a glaſs of Liſbon; have ready ſome carrot about three quarters of an inch long, and cut round with an apple-corer, ſome turnips cut with a turnip-ſcoop, a dozen ſmall onions all blanched well; put them to your meat, and ſeaſon with pepper and ſalt; ſtew them very gently for fifteen minutes, then take out the chops with a fork, lay them in your diſh and pour the ragoo over it. Garniſh with beet-root.

To French a Hind Saddle of Mutton.

IT is the two rumps. Cut off the rump, and carefully lift up the ſkin with a knife: begin at the broad end, but be ſure you do not crack it nor take it quite off: then take ſome ſlices of ham or bacon chopped fine, a few truffles, ſome young onions, ſome parſley, a little thyme, ſweet-marjoram, winter-ſavory, a little lemon-peel, all chopped fine, a little mace and two or three cloves beat fine, half a nutmeg, and a little pepper and ſalt; mix all together, and throw over the meat where you took off the ſkin, then lay on the ſkin again, and faſten it with two fine ſkewers at each ſide, and roll it in well buttered paper. It will take three hours doing: then take off the paper, baſte the meat, ſtrew it all over with crumbs of bread, and when it is of a fine brown take it up. For ſauce take ſix large ſhalots, cut them very fine, put them into a ſauce-pan with two ſpoonfuls of vinegar, and two of white-wine; boil them for a minute or two, pour it into the diſh, and garniſh with horſe-raddiſh.

Another French Way, called St. Menehout.

TAKE the hind-ſaddle of mutton, take off the ſkin, lard it with bacon, ſeaſon it with pepper, ſalt, mace, cloves beat, and nutmeg, ſweet herbs, young onions, and parſley, all chopped fine; take a large oval or a large gravy-pan, lay layers of bacon, and then layers of beef all over the bottom; lay in the mutton; then lay layers of bacon on the mutton, and then a layer of beef, put in a pint of wine, and as much good gravy as will ſtew it, put in a bay leaf, and two or three ſhalots, cover it cloſe, put fire over and under it, if you have a cloſe pan,

pan, and let it ſtand ſtewing for two hours; when done, take it out, ſtrew crumbs of bread all over it, and put it into the oven to brown, ſtrain the gravy it was ſtewed in, and boil it till there is juſt enough for ſauce, lay the mutton into a diſh, pour the ſauce in, and ſerve it up. You muſt brown it before a fire, if you have not an oven.

Cutlets a la Maintenon. A very good Diſh.

TAKE a neck of mutton, cut it into chops, in every chop muſt be a long bone; take the fat off the bone, and ſcrape it clean; have ſome bread crumbs, parſley, marjoram, thyme, winter-ſavory, and baſil, all chopped fine, grate ſome nutmeg on it, ſome pepper and ſalt; mix theſe all together, melt a little butter in a ſtew-pan, dip the chop in the butter, then roll them in the herbs, and put them in half ſheets of buttered paper; leave the end of the bone bare, then broil them on a clear fire for twenty minutes: ſend them up in the paper, with poverroy ſauce in a boat, made thus; chop four ſhalots fine, put them in half a gill of gravy, a little pepper and ſalt, and a ſpoonful of vinegar; boil them up one minute, then put it in your boat.

To make a Mutton Haſh.

CUT your mutton in little bits as thin as you can, ſtrew a little flour over it, have ready ſome gravy (enough for ſauce) wherein ſweet herbs, onion, pepper and ſalt, have been boiled; ſtrain it, put in your meat, with a little piece of butter rolled in flour, and a little ſalt, a ſhalot cut fine, a few capers and gerkins chopped fine: toſs all together for a minute or two; have ready ſome bread toaſted and cut into thin ſippets, lay them round the diſh, and pour in your haſh. Garniſh your diſh with pickles and horſe-raddiſh.

Note, ſome love a glaſs of red-wine, or walnut pickle. You may put juſt what you will into a haſh. If the ſippets are toaſted it is better.

To dreſs Pigs Petty-Toes.

PUT your petty-toes into a ſauce-pan with half a pint of water, a blade of mace, a little whole pepper, a bundle of ſweet herbs, and an onion. Let them boil five minutes, then take out the liver, lights, and heart, mince them very fine, grate a little nutmeg over them, and ſhake a little flour on them; let the feet do till they are tender, then take them out

and

and ſtrain the liquor, put all together with a little ſalt, and a piece of butter as big as a walnut, ſhake the ſauce-pan often, let it ſimmer five or ſix minutes, then cut ſome toaſted ſippets and lay round the diſh, lay the mince-meat and ſauce in the middle, and the petty-toes ſplit round it. You may add the juice of half a lemon, or a very little vinegar.

A ſecond Way to roaſt a Leg of Mutton with Oyſters.

STUFF a leg of mutton with mutton ſuet, ſalt, pepper, nutmeg, and the yolks of eggs; then roaſt it, ſtick it all over with cloves, and when it is about half done, cut off ſome of the under-ſide of the fleſhy end in little bits, put theſe into a pipkin with a pint of oyſters, liquor and all, a little ſalt and mace, and half a pint of hot water: ſtew them till half the liquor is waſted, then put in a piece of butter rolled in flour, ſhake all together, and when the mutton is enough take it up; pour this ſauce over it, and ſend it to table.

To dreſs a Leg of Mutton to eat like Veniſon.

TAKE a hind-quarter of mutton, and cut the leg in the ſhape of a haunch of veniſon, ſave the blood of the ſheep and ſteep it for five or ſix hours, then take it out and roll it in three or four ſheets of white paper well buttered on the inſide, tie it with a packthread, and roaſt it, baſting it with good beef dripping or butter. It will take two hours at a good fire, for your mutton muſt be fat and thick. About five or ſix minutes before you take it up, take off the paper, baſte it with a piece of butter, and ſhake a little flour over it to make it have a fine froth, and then have a little good drawn gravy in a baſon, and ſweet ſauce in another. Do not garniſh with any thing.

To dreſs Mutton the Turkiſh Way.

FIRST cut you meat into thin ſlices, then waſh it in vinegar, and put it into a pot or ſauce-pan that has a cloſe cover to it, put in ſome rice, whole pepper, and three or four whole onions; let all theſe ſtew together, ſkimming it frequently; when it is enough, take out the onions, and ſeaſon it with ſalt to your palate, lay the mutton in the diſh, and pour the rice and liquor over it.

Note, The neck or leg are the beſt joints to dreſs this way: put in to a leg four quarts of water, and a quarter of a pound of rice; to a neck, two quarts of water, and two ounces of rice.

rice. To every pound of meat allow a quarter of an hour, being cloſe covered. If you put in a blade or two of mace, and a bundle of ſweet herbs, it will be a great addition. When it is juſt enough put in a piece of butter, and take care the rice do not burn to the pot. In all theſe things you ſhould lay ſkewers at the bottom of the pot to lay your meat on, that it may not ſtick.

A Shoulder of Mutton with a Ragoo of Turnips.

TAKE a ſhoulder of mutton, get the blade-bone taken out as neat as poſſible, and in the place put a ragoo, done thus: take one or two ſweetbreads, ſome cocks-combs, half an ounce of truffles, ſome muſhrooms, a blade or two of mace, a little pepper and ſalt; ſtew all theſe in a quarter of a pint of good gravy, and thicken it with a piece of butter rolled in flour, or yolks of eggs, which you pleaſe: let it be cold before you put it in, and fill up the place where you took the bone out juſt in the form it was before, and ſew it up tight: take a large deep ſtew-pan, or one of the round deep copper pans with two handles, lay at the bottom thin ſlices of bacon, then ſlices of veal, a bundle of parſley, thyme, and ſweet herbs, ſome whole pepper, a blade or two of mace, three or four cloves, a large onion, and put in juſt thin gravy enough to cover the meat; cover it cloſe, and let it ſtew two hours, then take eight or ten turnips, pare them, and cut them into what ſhape you pleaſe, put them into boiling water, and let them be juſt enough, throw them into a ſieve to drain, over the hot water that they may keep warm; then take up the mutton, drain it from the fat, lay it in a diſh, and keep it hot covered; ſtrain the gravy it was ſtewed in, and take off all the fat, put in a little ſalt, a glaſs of white-wine, two ſpoonfuls of catchup, and a piece of butter rolled in flour, boil them together till there is juſt enough for ſauce, then put in the turnips, give them a boil up, pour them over the meat, and ſend it to table. You may fry the turnips of a light brown, and toſs them up with the ſauce; but that is according to your palate.

Note, For a change you may leave out the turnips, and add a bunch of celery cut and waſhed clean, and ſtewed in a very little water, till it is quite tender, and the water almoſt boiled away. Pour the gravy, as before directed, into it, and boil it up till the ſauce is good: or you may leave both theſe out,

and add truffles, morels, freſh and pickled muſhrooms, and artichoke-bottoms.

N. B. A ſhoulder of veal without the knuckle, half roaſted, very quick and brown, and then done like the mutton, eats well. Do not garniſh your mutton, but garniſh your veal with lemon.

To ſtuff a Leg or Shoulder of Mutton.

TAKE a little grated bread, ſome beef-ſuet, the yolks of hard eggs, three anchovies, a bit of onion, ſome pepper and ſalt, a little thyme and winter ſavory, twelve oyſters, and ſome nutmeg grated; mix all theſe together, ſhred them very fine, work them up with raw eggs like a paſte, ſtuff your mutton under the ſkin in the thickeſt place, or where you pleaſe, and roaſt it: for ſauce, take ſome of the oyſter liquor, ſome claret, one anchovy, a little nutmeg, a bit of onion, and a few oyſters; ſtew all theſe together, then take out your onion, pour ſauce under your mutton, and ſend it to table. Garniſh with horſe-raddiſh.

Sheeps Rumps with Rice.

TAKE ſix rumps, put them into a ſtew-pan with ſome mutton gravy, enough to fill it, ſtew them about half an hour; take them up and let them ſtand to cool, then put into the liquor a quarter of a pound of rice, an onion ſtuck with cloves, and a blade or two of mace; let it boil till the rice is as thick as a pudding, but take care it do not ſtick to the bottom, which you muſt do by ſtirring it often: in the mean time take a clean ſtew-pan, put a piece of butter into it; dip your rumps in the yolks of eggs beat, and then in crumbs of bread with a little nutmeg, lemon-peel, and a very little thyme in it, fry them in the butter, of a fine brown, then take them out, lay them in a diſh to drain, pour out all the fat, and toſs the rice into that pan; ſtir it all together for a minute or two, then lay the rice into the diſh, and the rumps all round upon the rice; have ready four eggs boiled hard, cut them into quarters, lay them round the diſh with fried parſley between them, and ſend it to table.

To make Lamb and Rice.

TAKE a neck and loin of lamb, half roaſt it, take it up, cut it into ſteaks, then take half a pound of rice boiled in a quart of water ten minutes, put it into a quart of good gravy, with

with two or three blades of mace, and a little nutmeg. Do it over a ſtove or ſlow fire till the rice begins to be thick; then take it off, ſtir in a pound of butter, and when that is quite melted ſtir in the yolks of ſix eggs, firſt beat; then take a diſh and butter it all over, take the ſteaks and put a little pepper and ſalt over them, dip them in a little melted butter, lay them into the diſh, pour the gravy which comes out of them over them, and then the rice; beat the yolks of three eggs and pour all over, ſend it to the oven, and bake it better than half an hour.

Baked Mutton Chops.

TAKE a loin or neck of mutton, cut it into ſteaks, put ſome pepper and ſalt over it, butter your diſh, and lay in your ſteaks; then take a quart of milk, ſix eggs beat up fine, and four ſpoonfuls of flour; beat your flour and eggs in a little milk firſt, and then put the reſt to it; put in a little beaten ginger, and a little ſalt. Pour this over the ſteaks, and ſend it to the oven; an hour and an half will bake it.

A forced Leg of Lamb.

TAKE a large leg of lamb, cut a long ſlit on the back ſide, but take great care you do not deface the other ſide; then chop the meat ſmall with marrow, half a pound of beef-ſuet, ſome oyſters, an anchovy waſhed, an onion, ſome ſweet herbs, a little lemon-peel, and ſome beaten mace and nutmeg; beat all theſe together in a mortar, ſtuff it up in the ſhape it was before, ſew it up, and rub it over with the yolks of eggs beaten, ſpit it, flour it all over, lay it to the fire, and baſte it with butter. An hour will roaſt it. You may bake it, if you pleaſe, but then you muſt butter the diſh, and lay the butter over it: cut the loin into ſteaks, ſeaſon them with pepper, ſalt, and nutmeg, lemon-peel cut fine, and a few ſweet herbs; fry them in freſh-butter of a fine brown, then pour out all the butter, put in a quarter of a pint of white-wine, ſhake it about, and put in half a pint of ſtrong gravy, wherein good ſpice has been boiled, a quarter of a pint of oyſters and the liquor, ſome muſhrooms, and a ſpoonful of the pickle, a piece of butter rolled in flour, and the yolk of an egg beat; ſtir all theſe together till thick, then lay your leg of lamb in the diſh, and the loin round it; pour the ſauce over it, and garniſh with lemon.

To fry a Loin of Lamb.

CUT your lamb into chops, rub it over on both ſides with the yolk of an egg, and ſprinkle ſome bread crumbs, a little parſley, thyme, marjoram, and winter-ſavory chopped very fine, and a little lemon-peel chopped fine; fry it in butter of a nice light brown, ſend it up in a diſh by itſelf. Garniſh with a good deal of fried parſley.

Another Way of frying a Neck or Loin of Lamb.

CUT it into thin ſteaks, beat them with a rolling-pin, fry them in half a pint of ale, ſeaſon them with a little ſalt, and cover them cloſe; when enough, take them out of the pan, lay them in a plate before the fire to keep hot, and pour all out of the pan into a baſon; then put in half a pint of white-wine, a few capers, the yolks of two eggs beat, with a little nutmeg and a little ſalt; add to this the liquor they were fried in, and keep ſtirring it one way all the time till it is thick, then put in the lamb, keep ſhaking the pan for a minute or two, lay the ſteaks into the diſh, pour the ſauce over them, and have ſome parſley in a plate before the fire to criſp. Garniſh your diſh with that and lemon.

To make a Ragoo of Lamb.

TAKE a fore-quarter of lamb, cut the knucle-bone off, lard it with little thin bits of bacon, flour it, fry it of a fine brown, and then put it into an earthen-pot or ſtew-pan: put to it a quart of broth or good gravy, a bundle of herbs, a little mace, two or three cloves, and a little whole pepper; cover it cloſe, and let it ſtew pretty faſt for half an hour, pour the liquor all out, ſtrain it, keep the lamb hot in the pot till the ſauce is ready. Take half a pint of oyſters, flour them, fry them brown, drain out all the fat clean that you fried them in, ſkim all the fat off the gravy, then pour it in to the oyſters, put in an anchovy, and two ſpoonfuls of either red or white-wine; boil all together, till there is juſt enough for ſauce, add ſome freſh muſhrooms (if you can get them) and ſome pickled ones, with a ſpoonful of the pickle, or the juice of half a lemon. Lay your lamb in the diſh, and pour the ſauce over it, Garniſh with lemon.

To ſtew a Lamb's or Calf's Head.

FIRST waſh it, and pick it very clean, lay it in water for an hour, take out the brains, and with a ſharp penknife carefully take out the bones and the tongue, but be careful you do not break the meat; then take out the two eyes, and take two pounds of veal and two pounds of beef-ſuet, a very little thyme, a good piece of lemon-peel minced, a nutmeg grated, and two anchovies: chop all very well together, grate two ſtale rolls, and mix all together with the yolks of four eggs: ſave enough of this meat to make about twenty balls, take half a pint of freſh muſhrooms clean peeled and waſhed, the yolks of ſix eggs chopped, half a pint of oyſters clean waſhed, or pickled cockles; mix all theſe together, but firſt ſtew your oyſters, and put to it two quarts of gravy, with a blade or two of mace. It will be proper to tie the head with packthread, cover it cloſe, and let it ſtew two hours: in the mean time beat up the brains with ſome lemon-peel cut fine, a little parſley chopped, half a nutmeg grated, and the yolk of an egg; have ſome dripping boiling, fry half the brains in little cakes, and fry the balls, keep them both hot by the fire; take half an ounce of truffles and morels, then ſtrain the gravy the head was ſtewed in, put the truffles and morels to it with the liquor, and a few muſhrooms; boil all together, then put in the reſt of the brains that are not fried, ſtew them together for a minute or two, pour it over the head, and lay the fried brains and balls round it. Garniſh with lemon. You may fry about twelve oyſters.

To dreſs Veal a la Bourgoiſe.

CUT pretty thick ſlices of veal, lard them with bacon, and ſeaſon them with pepper, ſalt, beaten mace, cloves, nutmeg, and chopped parſley; then take the ſtew-pan and cover the bottom with ſlices of fat bacon, lay the veal upon them, cover it, and ſet it over a very ſlow fire for eight or ten minutes, juſt to be hot and no more, then briſk up your fire and brown your veal on both ſides, then ſhake ſome flour over it and brown it; pour in a quart of good broth or gravy, cover it cloſe, and let it ſtew gently till it is enough; when enough, take out the ſlices of bacon, and ſkim all the fat off clean, and beat up the yolks of three eggs with ſome of the gravy; mix all together, and keep it ſtirring one way till it is ſmooth

and thick, then take it up, lay your meat in the diſh, and pour the ſauce over it. Garniſh with lemon.

A diſguiſed Leg of Veal and Bacon.

LARD your veal all over with ſlips of bacon, and a little lemon-peel, and boil it with a piece of bacon: when enough, take it up, cut the bacon into ſlices, and have ready ſome dried ſage and pepper rubbed fine, rub over the bacon, lay the veal in the diſh and the bacon round it, ſtrew it all over with fried parſley, and have green ſauce in cups, made thus: take two handfuls of ſorrel, pound it in a mortar, and ſqueeze out the juice, put it into a ſauce-pan with ſome melted butter, a little ſugar, and the juice of a lemon. Or you may make it thus: beat two handfuls of ſorrel in a mortar, with two pippins quartered, ſqueeze the juice out, with the juice of a lemon, or vinegar, and ſweeten it with ſugar.

A Pillaw of Veal.

TAKE a neck or breaſt of veal, half roaſt it, then cut it into ſix pieces, ſeaſon it with pepper, ſalt, and nutmeg: take a pound of rice, put to it a quart of broth, ſome mace, and a little ſalt, do it over a ſtove or every ſlow fire till it is thick, but butter the bottom of the diſh or pan you do it in: beat up the yolks of ſix eggs and ſtir into it, then take a little round deep diſh, butter it, lay ſome of the rice at the bottom, then lay the veal on a round heap, and cover it all over with rice, waſh it over with the yolks of eggs, and bake it an hour and a half; then open the top and pour in a pint of rich good gravy. Garniſh with a Seville orange cut in quarters, and ſend it to table hot.

Bombarded Veal.

YOU muſt get a fillet of veal, cut out of it five lean pieces as thick as your hand, round them up a little, then lard them very thick on the round ſide with little narrow thin pieces of bacon, and lard five ſheeps tongues (being firſt boiled and blanched), lard them here and there with very little bits of lemon-peel, and make a well-ſeaſoned force-meat of veal, bacon, ham, beef-ſuet, and an anchovy beat well; make another tender force-meat of veal, beef-ſuet, muſhrooms, ſpinach, parſley, thyme, ſweet-marjoram, winter-ſavory, and green onions. Seaſon with pepper, ſalt, and mace; beat it well, make a round ball of the other force-meat and ſtuff in the

the middle of this, roll it up in a veal caul, and bake it; what is left, tie up like a Bologna-ſauſage, and boil it, but firſt rub the caul with the yolk of an egg; put the larded veal into a ſtew-pan with ſome good gravy, and when it is enough ſkim off the fat, put in ſome truffles and morels, and ſome muſhrooms. Your force-meat being baked enough, lay it in the middle, the veal round it, and the tongues fried, and laid between, the boiled cut into ſlices, and fried, and throw all over. Pour on them the ſauce. You may add artichoke-bottoms, ſweetbreads, and cocks-combs, if you pleaſe. Garniſh with lemon.

Veal Rolls.

TAKE ten or twelve little thin ſlices of veal, lay on them ſome force-meat according to your fancy, roll them up, and tie them juſt acroſs the middle with coarſe thread, put them on a bird-ſpit, rub them over with the yolks of eggs, flour them, and baſte them with butter. Half an hour will do them. Lay them into a diſh, and have ready ſome good gravy, with a few truffles and morels, and ſome muſhrooms. Garniſh with lemon.

Olives of Veal the French Way.

TAKE two pounds of veal, ſome marrow, two anchovies, the yolks of two hard eggs, a few muſhrooms, and ſome oyſters, a little thyme, marjoram, parſley, ſpinach, lemon-peel, ſalt, pepper, nutmeg and mace, finely beaten; take your veal caul, lay a layer of bacon and a layer of the ingredients, roll it in the veal caul, and either roaſt it or bake it. An hour will do either. When enough, cut it into ſlices, lay it into your diſh, and pour good gravy over it. Garniſh with lemon.

Scotch Collops a la François.

TAKE a leg of veal, cut it very thin, lard it with bacon, then take half a pint of ale boiling, and pour over it till the blood is out, and then pour the ale into a baſon; take a few ſweet herbs chopped ſmall, ſtrew them over the veal and fry it in butter, flour it a little till enough, then pour it into a diſh and pour the butter away, toaſt little thin pieces of bacon and lay round, pour the ale into the ſtew-pan with two anchovies and a glaſs of white-wine, then beat up the yolks of two eggs and ſtir in, with a little nutmeg, ſome pepper, and a piece of butter, ſhake all together till thick, and then pour it into the diſh. Garniſh with lemon.

To make a Savoury Diſh of Veal.

CUT large collops out of a leg of veal, ſpread them abroad on a dreſſer, hack them with the back of a knife, and dip them in the yolks of eggs; ſeaſon them with cloves, mace, nutmeg and pepper, beat fine; make force-meat with ſome of your veal, beef ſuet, oyſters chopped, ſweet herbs ſhred fine, and the aforeſaid ſpice, ſtrew all theſe over your collops, roll and tie them up, put them on ſkewers, tie them to a ſpit, and roaſt them; to the reſt of your force meat add a raw egg or two, roll them in balls and fry them; put them in your diſh with your meat when roaſted, and make the ſauce with ſtrong broth, an anchovy, a ſhalot, a little white-wine, and ſome ſpice. Let it ſtew, and thicken it with a piece of butter rolled in flour; pour the ſauce into the diſh, lay the meat in, and garniſh with lemon.

Scotch Collops larded.

PREPARE a fillet of veal, cut into thin ſlices, cut off the ſkin and fat, lard them with bacon, fry them brown, then take them out, and lay them in a diſh, pour out all the butter, take a quarter of a pound of butter and melt it in the pan, then ſtrew in a handful of flour; ſtir it till it is brown, and pour in three pints of good gravy, a bundle of ſweet herbs, and an onion, which you muſt take out ſoon; let it boil a little, then put in the collops, let them ſtew half a quarter of an hour, put in ſome force-meat balls fried, and a few pickled muſhrooms; ſtir all together, for a minute or two till it is thick; and then diſh it up. Garniſh with lemon.

To do them White.

AFTER you have cut your veal in thin ſlices, lard it with bacon; ſeaſon it with cloves, mace, nutmeg, pepper and ſalt, ſome grated bread, and ſweet herbs. Stew the knuckle in as little liquor as you can, a bunch of ſweet herbs, ſome whole pepper, a blade of mace, and four cloves; then take a pint of the broth, ſtew the cutlets in it, and add to it a quarter of a pint of white-wine, ſome muſhrooms, a piece of butter rolled in flour, and the yolks of two eggs; ſtir all together till it is thick, and then diſh it up. Garniſh with lemon.

Veal

Veal Blanquets.

ROAST a piece of veal, cut off the ſkin and nervous parts, cut it into little thin bits, put ſome butter into a ſtew-pan over the fire with ſome chopped onions, fry them a little, then add a duſt of flour, ſtir it together, and put in ſome good broth, or gravy, and a bundle of ſweet herbs: ſeaſon it with ſpice, make it of a good taſte, and then put in your veal, the yolks of two eggs beat up with cream and grated nutmeg, ſome chopped parſley, a ſhalot, ſome lemon-peel grated, and a little juice of lemon. Keep it ſtirring one way; when enough, diſh it up.

A Shoulder of Veal a la Piedmontoiſe.

TAKE a ſhoulder of veal, cut off the ſkin that it may hang at one end, then lard the meat with bacon and ham, and ſeaſon it with pepper, ſalt, mace, ſweet herbs, parſley, and lemon-peel; cover it again with the ſkin, ſtew it with gravy, and when it is juſt tender take it up; then take ſorrel, ſome lettuce chopped ſmall, and ſtew them in ſome butter with parſley, onions, and muſhrooms: the herbs being tender put to them ſome of the liquor, ſome ſweetbreads and ſome bits of ham. Let all ſtew together a little while, then lift up the ſkin, lay the ſtewed herbs over and under, cover it with the ſkin again, wet it with melted butter, ſtrew it over with crumbs of bread, and ſend it to the oven to brown; ſerve it hot, with ſome good gravy in the diſh. The French ſtrew it over with parmeſan before it goes to the oven.

A Calf's Head Surprize.

YOU muſt bone it, but not ſplit it, cleanſe it well, fill it with a ragoo (in the form it was before) made thus: take two ſweetbreads, each ſweetbread being cut into eight pieces, an ox's palate boiled tender and cut into little pieces, ſome cocks-combs, half an ounce of truffles and morels, ſome muſhrooms, ſome artichoke-bottoms, and aſparagus tops; ſtew all theſe in half a pint of good gravy, ſeaſon it with two or three blades of mace, four cloves, half a nutmeg, a very little pepper, and ſome ſalt, pound all theſe together, and put them into the ragoo: when it has ſtewed about half an hour, take the yolks of three eggs beat up with two ſpoonfuls of cream and two of white-wine, put it to the ragoo, keep it ſtirring one way for fear of turning, and ſtir in a piece of butter rolled in flour;

when it is very thick and ſmooth fill the head; make a force-meat with half a pound of veal, half a pound of beef-ſuet, as much crumbs of bread, a few ſweet herbs, a little lemon-peel, and ſome pepper, ſalt, and mace, all beat fine together in a marble mortar; mix it up with two eggs, make a few balls, (about twenty), put them into the ragoo in the head, then faſten the head with fine wooden ſkewers, lay the force-meat over the head, do it over with the yolks of two eggs, and ſend it to the oven to bake. It will take about two hours baking. You muſt lay pieces of butter all over the head, and then flour it. When it is baked enough, lay it in your diſh, and have a pint of good fried gravy. If there is any gravy in the diſh the head was baked in, put it to the other gravy, and boil it up; pour it into your diſh, and garniſh with lemon. You may throw ſome muſhrooms over the head.

Sweetbreads of Veal a la Dauphine.

TAKE the largeſt ſweetbreads you can get, and lard them; open them in ſuch a manner as you can ſtuff in force-meat, three will make a fine diſh: make your force-meat with a large fowl or young cock, ſkin it, and pick off all the fleſh, take half a pound of fat and lean bacon, cut theſe very fine and beat them in a mortar; ſeaſon it with an anchovy, ſome nutmeg, a little lemon-peel, a very little thyme, and ſome parſley: mix theſe up with the yolk of two eggs, fill your ſweetbreads and faſten them with fine wooden ſkewers; take the ſtew-pan, lay layers of bacon at the bottom of the pan, ſeaſon them with pepper, ſalt, mace, cloves, ſweet herbs, and a large onion ſliced, upon that lay thin ſlices of veal, and then lay on your ſweetbreads; cover it cloſe, let it ſtand eight or ten minutes over a ſlow fire, and then pour in a quart of boiling water or broth; cover it cloſe, and let it ſtew two hours very ſoftly, then take out the ſweetbreads, keep them hot, ſtrain the gravy, ſkim all the fat off, boil it up till there is about half a pint, put in the ſweetbreads, and give them two or three minutes ſtew in the gravy, then lay them in the diſh, and pour the gravy over them. Garniſh with lemon.

Another Way to dreſs Sweetbreads.

DO not put any water or gravy into the ſtew-pan, but put the ſame veal and bacon over the ſweetbreads, and ſeaſon as under directed; cover them cloſe, put fire over as well as under, and when they are enough, take out the ſweetbreads,

put

put in a ladleful of gravy, boil it, and ſtrain it, ſkim off all the fat, let it boil till it jellies, then put in the ſweetbreads to glaze: lay eſſence of ham in the diſh, and lay the ſweetbreads upon it; or make a very rich gravy with muſhrooms, truffles and morels, a glaſs of white-wine, and two ſpoonfuls of catchup. Garniſh with cocks-combs forced, and ſtewed in the gravy.

Note, You may add to the firſt, truffles, morels, muſhrooms, cocks-combs, palates, artichoke-bottoms, two ſpoonfuls of white-wine, two of catchup, or juſt as you pleaſe.

N. B. There are many ways of dreſſing ſweetbreads: you may lard them with thin ſlips of bacon, and roaſt them, with what ſauce you pleaſe; or you may marinate them, cut them into thin ſlices, flour them and fry them. Serve them up with fried parſley, and either butter or gravy. Garniſh with lemon.

Calf's Chitterlings, or Andouilles.

TAKE ſome of the largeſt calf's cuts, cleanſe them, cut them in pieces proportionable to the length of the puddings you deſign to make, and tie one end to theſe pieces; then take ſome bacon, with a calf's udder and chaldron blanched, and cut into dice or ſlices, put them into a ſtew-pan and ſeaſon with fine ſpice pounded, a bay leaf, ſome ſalt, pepper, and ſhalot cut ſmall, and about half a pint of cream; toſs it up, take off the pan, and thicken your mixture with four or five yolks of eggs and ſome crumbs of bread, then fill up your chitterlings with the ſtuffing; keep it warm, tie the other ends with packthread, blanch and boil them like hog's chitterlings, let them grow cold in their own liquor before you ſerve them up; boil them over a moderate fire, and ſerve them up pretty hot. Theſe ſort of andouilles, or puddings, muſt be made in ſummer, when hogs are ſeldom killed.

To dreſs Calf's Chitterlings curiouſly.

CUT a calf's nut in ſlices of its length, and the thickneſs of a finger, together with ſome ham, bacon, and the white of chickens, cut after the ſame manner; put the whole into a ſtew-pan, ſeaſoned with ſalt, pepper, ſweet herbs, and ſpice; then take the guts cleanſed, cut and divide them in parcels, and fill them with your ſlices; then lay in the bottom of a kettle or pan ſome ſlices of bacon and veal, ſeaſon them with ſome pepper, ſalt, a bay leaf, and an onion, and lay ſome bacon

con and veal over them; then put in a pint of white-wine, and let it ſtew ſoftly, cloſe covered with fire over and under it, if the pot or pan will allow it; then broil the puddings on a ſheet of white paper, well buttered on the inſide.

To dreſs a Ham a la Braiſe.

CLEAR the knuckle, take off the ſwerd, and lay it in water to freſhen; then tie it about with a ſtring, take ſlices of bacon and beef, beat and ſeaſon them well with ſpice and ſweet herbs; then lay them in the bottom of a kettle with onions, with parſnips, and carrots ſliced, with ſome cives and parſley; lay in your ham the fat ſide uppermoſt, and cover it with ſlices of beef, and over that with ſlices of bacon, then lay on ſome ſliced roots and herbs, the ſame as under it: cover it cloſe, and ſtop it cloſe with paſte, put fire both over and under it, and let it ſtew with a very ſlow fire twelve hours; put it in a pan, drudge it well with grated bread, and brown it with a hot iron; or put it in the oven, and bake it one hour: then ſerve it upon a clean napkin: garniſh with raw parſley.

Note, If you eat it hot, make a ragoo thus: take a veal ſweetbread, ſome livers of fowls, cocks-combs, muſhrooms, and truffles; toſs them up in a pint of good gravy, ſeaſoned with ſpice as you like it, thicken it with a piece of butter rolled in flour, and a glaſs of red-wine; then brown your ham as above, and let it ſtand a quarter of an hour to drain the fat out; take the liquor it was ſtewed in, ſtrain it, ſkim all the fat off, put it to the gravy, and boil it up. It will do as well as the eſſence of ham. Sometimes you may ſerve it up with a ragoo of crawfiſh, and ſometimes with carp-ſauce.

To roaſt a Ham or Gammon.

TAKE off the ſwerd, or what we call the ſkin, or rind, and lay it in lukewarm water for two or three hours; then lay it in a pan, pour upon it a quart of canary, and let it ſteep in it for ten or twelve hours. When you have ſpitted it, put ſome ſheets of white paper over the fat ſide, pour the canary in which it was ſoaked in the dripping-pan, and baſte with it all the time it is roaſting; when it is roaſted enough, pull off the paper, and drudge it well with crumbled bread and parſley ſhred fine; make the fire briſk, and brown it well. If you eat it hot, garniſh it with raſpings of bread; if cold, ſerve it on a clean napkin, and garniſh it with green parſley for a ſecond courſe.

To

To ſtuff a Chine of Pork.

MAKE a ſtuffing of the fat leaf of pork, parſley, thyme, ſage, eggs, crumbs of bread; ſeaſon it with pepper, ſalt, ſhalot, and nutmeg, and ſtuff it thick; then roaſt it gently, and when it is about a quarter roaſted, cut the ſkin in ſlips: and make your ſauce with apples, lemon-peel, two or three cloves, and a blade of mace; ſweeten it with ſugar, put ſome butter in, and have muſtard in a cup.

Various Ways of dreſſing a Pig.

FIRST ſkin your pig up to the ears whole, then make a good plumb-pudding batter, with good beef fat, fruit, eggs, milk, and flour, fill the ſkin, and ſew it up; it will look like a pig; but you muſt bake it, flour it very well, and rub it all over with butter, and when it is near enough, draw it to the oven's mouth, rub it dry, and put it in again for a few minutes; lay it in the diſh, and let the ſauce be ſmall gravy and butter in the diſh: cut the other part of the pig into four quarters, roaſt them as you do lamb, throw mint and parſley on it as it roaſts; then lay them on water-creſſes, and have mint-ſauce in a baſon. Any one of theſe quarters will make a pretty ſide-diſh: or take one quarter and roaſt, cut the other in ſteaks, and fry them fine and brown. Have ſtewed ſpinach in the diſh, and lay the roaſt upon it, and the fried in the middle. Garniſh with hard eggs and Seville oranges cut into quarters, and have ſome butter in a cup: or for change, you may have good gravy in the diſh, and garniſh with fried parſley and lemon; or you may make a ragoo of ſweetbreads, artichoke-bottoms, truffles, morels, and good gravy, and pour over them. Garniſh with lemon. Either of theſe will do for a top diſh of a firſt courſe. You may fricaſey it white for a ſecond courſe at top, or a ſide-diſh.

You may take a pig, ſkin him, and fill him with force-meat made thus: take two pounds of young pork, fat and all, two pounds of veal the ſame, ſome ſage, thyme, parſley, a little lemon-peel, pepper, ſalt, mace, cloves, and a nutmeg: mix them, and beat them fine in a mortar, then fill the pig, and ſew it up. You may either roaſt or bake it. Have nothing but good gravy in the diſh. Or you may cut it into ſlices, and lay the head in the middle. Save the head whole with the ſkin on, and roaſt it by itſelf: when it is enough cut it in two, and lay it in your diſh; have ready ſome good gravy and dried

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ſage rubbed in it, thicken it with a piece of butter rolled in flour, take out the brains, beat them up with the gravy, and pour them into the diſh.

Note, You may make a very good pie of it, as you may ſee in the directions for pies, which you may either make a bottom or ſide-diſh.

You muſt obſerve in your white fricaſey that you take off the fat. Or you may make a very good diſh thus; take a quarter of pig ſkinned, cut it into chops, ſeaſon them with ſpice, and waſh them with the yolks of eggs, butter the bottom of a diſh, lay theſe ſteaks on the diſh, and upon every ſteak lay ſome force-meat the thickneſs of half a crown, made thus: take half a pound of veal, and of fat pork the ſame quantity, chop them very well together, and beat them in a mortar fine; add ſome ſweet herbs and ſage, a little lemon-peel, nutgmeg, pepper and ſalt, and a little beaten mace; upon this lay a layer of bacon or ham, and then a bay leaf; take a little fine ſkewer and ſtick juſt in, about two inches long, to hold them together, then pour a little melted butter over them, and ſend them to the oven to bake; when they are enough lay them in your diſh, and pour good gravy over them, with muſhrooms, and garniſh with lemon.

A Pig in Jelly.

CUT it into quarters, and lay it into your ſtew-pan, put in one calf's foot and the pig's feet, a pint of Rheniſh wine, the juice of four lemons, and one quart of water, three or four blades of mace, two or three cloves, ſome ſalt, and a very little piece of lemon-peel; ſtove it, or do it over a ſlow fire two hours; then take it up, lay the pig into the diſh you intended it for, then ſtrain the liquor, and when the jelly is cold, ſkim off the fat, and leave the ſettling at the bottom. Warm the jelly again, and pour over the pig; then ſerve it up cold in the jelly.

To dreſs a Pig the French Way.

SPIT your pig, lay it down to the fire, let it roaſt till it is thoroughly warm, then cut it off the ſpit, and divide it in twenty pieces. Set them to ſtew in half a pint of white-wine, and a pint of ſtrong broth, ſeaſoned with grated nutmeg, pepper, two onions cut ſmall, and ſome ſtripped thyme. Let it ſtew an hour, then put to it half a pint of ſtrong gravy, a piece of butter rolled in flour, ſome anchovies, and a ſpoonful of vinegar, or muſhroom pickle: when it is enough, lay it in your

diſh, and pour the gravy over it, then garniſh with orange and lemon.

To dreſs a Pig au Pere Duillet.

CUT off the head, and divide it into quarters, lard them with bacon, ſeaſon them well with mace, cloves, pepper, nutmeg, and ſalt. Lay a layer of fat bacon at the bottom of a kettle, lay the head in the middle, and the quarters round; then put in a bay leaf, one rocambole, an onion ſliced, lemon, carrots, parſnips, parſley, and cives; cover it again with bacon, put in a quart of broth, ſtew it over the fire for an hour, and then take it up, put your pig into a ſtew-pan or kettle, pour in a bottle of white-wine, cover it cloſe, and let it ſtew for an hour very ſoftly. If you would ſerve it cold, let it ſtand till it is cold; then drain it well, and wipe it, that it may look white, and lay it in a diſh with the head in the middle, and the quarters round, then throw ſome green parſley all over: or any one of the quarters is a pretty little diſh, laid on water-creſſes. If you would have it hot, whilſt your pig is ſtewing in the wine, take the firſt gravy it was ſtewed in, and ſtrain it, ſkim off all the fat, then take a ſweetbread cut into five or ſix ſlices, ſome truffles, morels, and muſhrooms; ſtew all together till they are enough, thicken it with the yolks of two eggs, or a piece of butter rolled in flour, and when your pig is enough take it out, and lay it in your diſh; put the wine it was ſtewed in to the ragoo, then pour all over the pig, and garniſh with lemon.

A Pig Matelote.

GUT and ſcald your pig, cut off the head and petty-toes, then cut your pig in four quarters, put them with the head and toes into cold water; cover the bottom of a ſtew-pan with ſlices of bacon, and place over them the ſaid quarters, with the petty-toes and the head cut in two. Seaſon the whole with pepper, ſalt, thyme, bay leaf, an onion, and a bottle of white-wine; lay over more ſlices of bacon, put over it a quart of water, and let it boil. Take two large eels, ſkin and gut them, and cut them about five or ſix inches long; when your pig is half done, put in your eels, then boil a dozen of large craw-fiſh, cut off the claws, and take off the ſhells of the tails; and when your pig and eels are enough, lay firſt your pig and the petty-toes round it, but do not put in the head (it will be a pretty diſh cold), then lay your eels and craw-fiſh over them, and take the liquor they were ſtewed in, ſkim off all the fat, then add to it

half

half a pint of ſtrong gravy thickened with a little piece of burnt butter, and pour over it, then garniſh with craw-fiſh and lemon. This will do for a firſt courſe, or remove. Fry the brains and lay round, and all over the diſh.

To dreſs a Pig like a fat Lamb.

TAKE a fat pig, cut off his head, ſlit and truſs him up like a lamb; when he is ſlit through the middle and ſkinned, parboil him a little, then throw ſome parſley over him, roaſt it and drudge it. Let your ſauce be half a pound of butter and a pint of cream, ſtirring all together till it is ſmooth; then pour it over and ſend it to table.

To roaſt a Pig with the Hair on.

DRAW your pig very clean at the vent, then take out the guts, liver, and lights; cut off his feet, and truſs him, prick up his belly, ſpit him, lay him down to the fire, but take care not to ſcorch him: when the ſkin begins to riſe up in bliſters, pull off the ſkin, hair and all: when you have cleared the pig of both, ſcorch him down to the bones, and baſte him with butter and cream, or half a pound of butter, and a pint of milk, put it into the dripping-pan, and keep baſting it well; then throw ſome ſalt over it, and drudge it with crumbs of bread till it is half an inch or an inch thick. When it is enough and of a fine brown, but not ſcorched, take it up, lay it in your diſh, and let your ſauce be good gravy, thickened with butter rolled in a little flour; or elſe make the following ſauce: take half a pound of butter and a pint of cream, put them on the fire, and keep them ſtirring one way all the time; when the butter is melted, and the ſauce thickened pour it into your diſh. Do not garniſh with any thing, unleſs ſome raſpings of bread; and then with your finger figure it as you fancy.

To roaſt a Pig with the Skin on.

LET your pig be newly killed, draw him, flay him, and wipe him very dry with a cloth; then make a hard meat with a pint of cream, the yolk, of ſix eggs, grated bread, and beef-ſuet, ſeaſoned with ſalt, pepper, mace, nutmeg, thyme, and lemon-peel: make of this a pretty ſtiff pudding, ſtuff the belly of the pig, and ſew it up; then ſpit it, and lay it down to roaſt. Let your dripping-pan be very clean, then pour into it a pint of red-wine, grate ſome nutmeg all over it, then throw a little

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ſalt over, a little thyme, and ſome lemon-peel minced; when it is enough ſhake a little flour over it, and baſte it with butter, to have a fine froth. Take it up and lay it in a diſh, cut off the head, take the ſauce which is in your dripping pan, and thicken it with a piece of butter; then take the brains, bruiſe them, mix them with the ſauce, rub in a little dried ſage, pour into your diſh, ſerve it up. Garniſh with hard eggs cut into quarters, and if you have not ſauce enough, add half a pint of good gravy.

Note, You muſt take great care no aſhes fall into the dripping-pan, which may be prevented by having a good fire, which will not want any ſtirring.

To make a pretty Diſh of a Breaſt of Veniſon.

TAKE half a pound of butter, flour you veniſon, and fry it of a fine brown on both ſides; then take it up and keep it hot covered in the diſh: take ſome flour, and ſtir it into the butter till it is quite thick and brown (but take great care it do not burn), ſtir in half a pound of lump-ſugar beat fine, and pour in as much red-wine as will make it of the thickneſs of a ragoo; ſqueeze in the juice of a lemon, give it a boil up, and pour it over the veniſon. Do not garniſh the diſh, but ſend it to table.

To boil a Haunch or Neck of Veniſon.

LAY it in ſalt for a week, then boil it in a cloth well floured; for every pound of veniſon allow a quarter of an hour for the boiling. For ſauce you muſt boil ſome cauliflowers, pulled into little ſprigs in milk and water, ſome fine white cabbage, ſome turnips cut into dice, with ſome beet-root cut into long narrow pieces, about an inch and a half long, and half an inch thick: lay a ſprig of cauliflower, and ſome of the turnips maſhed with ſome cream and a little butter; let your cabbage be boiled, and then beat in a ſauce-pan with a piece of butter and ſalt, lay that next the cauliflower, then the turnips, then cabbage, and ſo on, till the diſh is full; place the beet-root here and there, juſt as you fancy; it looks very pretty, and is a fine diſh. Have a little melted butter in a cup, if wanted.

Note, A leg of mutton cut veniſon faſhion, and dreſſed the ſame way, is a pretty diſh: or a fine neck, with the ſcrag cut off. This eats well boiled, or haſhed, with gravy and ſweet ſauce, the next day.

To boil a Leg of Mutton like Veniſon.

TAKE a leg of mutton cut veniſon faſhion, boil it in a cloth well floured; and have three or four cauliflowers boiled, pulled into ſprigs, ſtewed in a ſauce pan with veal broth, and thicken it with a little butter rolled in flour, and ſeaſon it with a little ſalt; then have ſome ſpinach picked and waſhed clean, put it into a ſauce-pan with a little ſalt, covered cloſe, and ſtewed a little while; then drain the liquor, and pour in a quarter of a pint of good gravy, a good piece of butter rolled in flour, and a little pepper and ſalt; when ſtewed enough lay the ſpinach in the diſh, the mutton in the middle, and the cauliflower over it, then pour the ſauce the cauliflower was ſtewed in over all. This is a genteel diſh for a firſt courſe at bottom.

To roaſt Tripe.

CUT your tripe in two ſquare pieces, ſomewhat long, have a force-meat made of crumbs of bread, pepper, ſalt, nutmeg, ſweet herbs, lemon-peel, and the yolks of eggs, mixed all together; ſpread it on the fat ſide of the tripe, and lay the other fat ſide next it; then roll it as light as you can, and tie it with a packthread; ſpit it, roaſt it, and baſte it with butter; when roaſted lay it in your diſh, and for ſauce melt ſome butter, and add what drops from the tripe. Boil it together, and garniſh with raſpings.

To dreſs POULTRY.

To roaſt a Turkey.

THE beſt way to roaſt a turkey is to looſen the ſkin on the breaſt of the turkey, and fill it with force-meat, made thus: take a quarter of a pound of beef-ſuet, as many crumbs of bread, a little lemon-peel, an anchovy, ſome nutmeg, pepper, parſley, and a little thyme. Chop and beat them all well together, mix them with the yolk of an egg, and ſtuff up the breaſt; when you have no ſuet, butter will do: or you may make your force-meat thus: ſpread bread and butter thin, and grate ſome nutmeg over it; when you have enough roll it up, and ſtuff the breaſt of the turkey; then roaſt it of a fine brown, but be ſure to pin ſome white paper on the breaſt till it is near enough. You muſt have good gravy in the diſh, and bread-ſauce, made thus: take a good piece of crumb, put it into a pint of water, with

with a blade or two of mace, two or three cloves, and ſome whole pepper. Boil it up five or ſix times, then with a ſpoon take out the ſpice you had before put in, and then you muſt pour off the water (you may boil an onion in it, if you pleaſe); then beat up the bread with a good piece of butter and a little ſalt. Or onion-ſauce made thus: take ſome onions, peel them and cut them into thin ſlices, and boil them half an hour in milk and water; then drain the water from them and beat them up with a good piece of butter; ſhake a little flour in, and ſtir it all together with a little cream, if you have it, (or milk will do); put the ſauce into boats, and garniſh with lemon.

Another way to make ſauce: take half a pint of oyſters, ſtrain the liquor, and put the oyſters with the liquor into a ſauce-pan, with a blade or two of mace; let them juſt lump, then pour in a glaſs of white-wine, let it boil once, and thicken it with a piece of butter rolled in flour. Serve this up in a baſon by itſelf, with good gravy in the diſh, for every body do not love oyſter-ſauce. This makes a pretty ſide-diſh for ſupper, or a corner-diſh of a table for dinner. If you chaſe it in the diſh, add half a pint of gravy to it, and boil it up together. This ſauce is good either with boiled or roaſted turkies or fowls; but you may leave the gravy out, adding as much butter as will do for ſauce, and garniſhing with lemon.

Another bread-ſauce. Take ſome crumbs of bread, rubbed through a fine cullender, put to it a pint of milk, a little butter, and ſome ſalt, a few corns of white pepper, and an onion; boil them for fifteen minutes, take out the onion and beat it up well, then toſs it up, and put it in your ſauce-boats.

To make a mock Oyſter-ſauce, either for Turkies or Fowls boiled.

FORCE the turkies or fowls as above, and make your ſauce thus: take a quarter of a pint of water, an anchovy, a blade or two of mace, a piece of lemon-peel, and five or ſix whole pepper-corns. Boil theſe together, then ſtrain them, add as much butter with a little flour as will do for ſauce; let it boil, and lay ſauſages round the fowl or turkey. Garniſh with lemon.

To make Muſhroom-ſauce for white Fowls of all Sorts.

TAKE a quart of freſh muſhrooms, well cleaned and waſhed, cut them in two, put them in a ſtew-pan, with a little butter, a blade of mace, and a little ſalt; ſtew it gently

for half an hour, then add a pint of cream and the yolks of two eggs beat very well, and keep ſtirring it till it boils up; then ſqueeze half a lemon, put it over your fowls, or turkies, or in baſons, or in a diſh, with a piece of French bread firſt buttered, then toaſted brown, and juſt dip it in boiling water; put it in the diſh, and the muſhrooms over.

Muſhroom-ſauce for white Fowls boiled.

TAKE half a pint of cream, and a quarter of a pound of butter, ſtir them together one way till it is thick; then add a ſpoonful of muſhroom pickle, pickled muſhrooms, or freſh if you have them. Garniſh only with lemon.

To make Celery-ſauce, either for roaſted or boiled Fowls, Turkies, Partridges, or any other Game.

TAKE a large bunch of celery, waſh and pare it very clean, cut it into little thin bits, and boil it ſoftly in a little water till it is tender; then add a little beaten mace, ſome nutmeg, pepper, and ſalt, thickened with a good piece of butter rolled in flour; then boil it up, and pour in your diſh.

You may make it with cream thus: boil your celery as above, and add ſome mace, nutmeg, a piece of butter as big as a walnut rolled in flour, and half a pint of cream; boil them all together.

To make brown Celery-ſauce

STEW the celery as above, then add mace, nutmeg, pepper, ſalt, a piece of butter rolled in flour, with a glaſs of red-wine, a ſpoonful of catchup, and half a pint of good gravy; boil all theſe together, and pour into the diſh. Garniſh with lemon.

To ſtew a Turkey or Fowl in Celery-ſauce.

YOU muſt judge according to the largeneſs of your turkey or fowl, what celery or ſauce you want. Take a large fowl, put it into a ſauce-pan or pot, and put to it one quart of good broth or gravy, a bunch of celery waſhed clean and cut ſmall, with ſome mace, cloves, pepper, and all-ſpice, tied looſe in a muſlin rag; put in an onion and a ſprig of thyme; let theſe ſtew ſoftly till they are enough, then add a piece of butter rolled in flour; take up your fowl, and pour the ſauce over it. An hour will do a large fowl, or a ſmall turkey; but a very large turkey will take two hours to do it ſoftly. If it is over-

done

done or dry, it is ſpoiled; but you may be a judge of that, if you look at it now and then. Mind to take out the onion, thyme, and ſpice, before you ſend it to table.

Note, a neck of veal done this way is very good, and will take two hours doing.

To make Egg-ſauce proper for roaſted Chickens.

MELT your butter thick and fine, chop two or three hard-boiled eggs fine, put them into a baſon, pour the butter over them, and have good gravy in the diſh.

Shalot-ſauce for roaſted Fowls.

TAKE ſix ſhalots chopped fine, put them into a ſauce-pan with a gill of gravy, a ſpoonful of vinegar, ſome pepper and ſalt, ſtew them for a minute; then pour them into your diſh, or put it in ſauce-boats. This is properly carrier-ſauce.

Shalot-ſauce for a Scrag of Mutton boiled.

TAKE two ſpoonfuls of the liquor the mutton is boiled in, two ſpoonfuls of vinegar, two or three ſhalots cut fine, with a little ſalt; put it into a ſauce pan, with a piece of butter as big as a walnut rolled in a little flour; ſtir it together, and give it a boil. For thoſe who love ſhalot, it is the prettieſt ſauce that can be made to a ſcrag of mutton.

To dreſs Livers with Muſhroom-ſauce.

TAKE ſome pickled or freſh muſhrooms, cut ſmall; both if you have them; and let the livers be bruiſed fine, with a good deal of parſley chopped ſmall, a ſpoonful or two of catch-up, a glaſs of white-wine, and as much good gravy as will make ſauce enough; thicken it with a piece of butter rolled in flour. This does either for roaſted or boiled.

A pretty little Sauce.

TAKE the liver of the fowl, bruiſe it with a little of the liquor, cut a little lemon-peel fine, melt ſome good butter, and mix the liver by degrees; give it a boil, and pour it into the diſh.

To make Lemon-ſauce for boiled Fowls.

TAKE a lemon and pare off the rind, cut it into ſlices, and take the kernels out, cut it into ſquare bits, blanch the li-

ver of the fowl, and chop it fine; mix the lemon and liver together in a boat, and pour ſome hot melted butter on it, and ſtir it up. Boiling of it will make it go to oil.

A German Way of dreſſing Fowls.

TAKE a turkey or fowl, ſtuff the breaſt with what force-meat you like, and fill the body with roaſted cheſnuts peeled. Roaſt it, and have ſome more roaſted cheſnuts, peeled, put them in half a pint of good gravy, with a little piece of butter rolled in flour; boil theſe together, with ſome ſmall turnips and ſauſages cut in ſlices, and fried or boiled. Garniſh with cheſnuts. You may leave the turnips out.

Note, You may dreſs ducks the ſame way.

To dreſs a Turkey or Fowl to Perfection.

BONE them, and make a force-meat thus; take the fleſh of a fowl, cut it ſmall, then take a pound of veal, beat it in a mortar, with half a pound of beef-ſuet, as much crumbs of bread, ſome muſhrooms, truffles, and morels cut ſmall, a few ſweet herbs and parſley, with ſome nutmeg, pepper, and ſalt, a little mace beaten, ſome lemon-peel cut fine; mix all theſe together, with the yolks of two eggs, then fill your turkey, and roaſt it. This will do for a large turkey, and ſo in proportion for a fowl. Let your ſauce be good gravy, with muſhrooms, truffles, and morels in it: then garniſh with lemon, and for variety ſake you may lard your fowl or turkey.

To ſtew a Turkey brown.

TAKE your turkey, after it is nicely picked and drawn, fill the ſkin of the breaſt with force-meat, and put an anchovy, a ſhalot, and a little thyme in the belly, lard the breaſt with bacon, then put a good piece of butter in the ſtew-pan, flour the turkey, and fry it juſt of a fine brown; then take it out, and put it into a deep ſtew-pan, or little pot, that will juſt hold it, and put in as much gravy as will barely cover it, a glaſs of white-wine, ſome whole pepper, mace, two or three cloves, and a little bundle of ſweet herbs; cover it cloſe, and ſtew it for an hour, then take up the turkey, and keep it hot covered by the fire, and boil the ſauce to about a pint, ſtrain it off, add the yolks of two eggs, and a piece of butter rolled in flour; ſtir it till it is thick, and then lay your turkey in the diſh, and pour your ſauce over it. You may have ready ſome little French

loaves,

loaves, about the bigneſs of an egg, cut off the tops, and take out the crumb; then fry them of a fine brown, fill them with ſtewed oyſters, lay them round the diſh, and garniſh with lemon.

To ſtew a Turkey brown the nice Way.

BONE it, and fill it with a force-meat made thus: take the fleſh of a fowl, half a pound of veal, and the fleſh of two pigeons, with a well pickled or dry tongue, peel it, and chop it all together, then beat in a mortar, with the marrow of a beef bone, or a pound of the fat of a loin of veal: ſeaſon it with two or three blades of mace, two or three cloves, and half a nutmeg dried at a good diſtance from the fire, and pounded, with a little pepper and ſalt: mix all theſe well together, fill your turkey, fry them of a fine brown, and put it into a little pot that will juſt hold it; lay four or five ſkewers at the bottom of the pot, to keep the turkey from ſticking; put in a quart of good beef and veal gravy, wherein was boiled ſpice and ſweet herbs, cover it cloſe, and let it ſtew half an hour; then put in a glaſs of white-wine, one ſpoonful of catchup, a large ſpoonful of pickled muſhrooms, and a few freſh ones, if you have them, a few truffles and morels, a piece of butter as big as a walnut rolled in flour; cover it cloſe, and let it ſtew half an hour longer; get the little French rolls ready fried, take ſome oyſters, and ſtrain the liquor from them, then put the oyſters and liquor into a ſauce-pan, with a blade of mace, a little white-wine, and a piece of butter rolled in flour; let them ſtew till it is thick, then fill the loaves, lay the turkey in the diſh, and pour the ſauce over it. If there is any fat on the gravy take it off, and lay the loaves on each ſide of the turkey. Garniſh with lemon when you have no loaves, and take oyſters dipped in batter and fried.

Note, The ſame will do for any white fowl.

A Fowl a la Braiſe.

TRUSS your fowl, with the leg turned into the belly, ſeaſon it both inſide and out, with beaten mace, nutmeg, pepper, and ſalt, lay a layer of bacon at the bottom of a deep ſtew-pan, then a layer of veal, and afterwards the fowl, then put in an onion, two or three cloves ſtuck in a little bundle of ſweet herbs, with a piece of carrot, then put at the top a layer of bacon, another of veal, and a third of beef, cover it cloſe, and let it ſtand over the fire for two or three minutes, then pour in a pint of broth, or hot water; cover it cloſe, and let it ſtew an

hour; afterwards take up your fowl, ſtrain the ſauce, and after you have ſkimmed off the fat boil it down till it is of a glaze, then put it over the fowl. You may add juſt what you pleaſe to the ſauce. A ragoo of ſweetbreads, cocks-combs, truffles, and morels, or muſhrooms, with force-meat balls, looks very pretty, or any of the ſauces above.

To force a Fowl.

TAKE a good fowl, pick and draw it, ſlit the ſkin down the back, and take the fleſh from the bones, mince it very ſmall, and mix it with one pound of beef-ſuet ſhred, a pint of large oyſters chopped, two anchovies, a ſhalot, a little grated bread, and ſome ſweet herbs; ſhred all this very well, mix them together, and make it up with the yolks of eggs, then turn all theſe ingredients on the bones again, and draw the ſkin over again, then ſew up the back, and either boil the fowl in a bladder an hour and a quarter, or roaſt it, then ſtew ſome more oyſters in gravy, bruiſe in a little of your force-meat, mix it up with a little freſh butter, and a very little flour; then give it a boil, lay your fowl in the diſh, and pour the ſauce over it, garniſhing with lemon.

To roaſt a Fowl with Cheſnuts.

FIRST take ſome cheſnuts, roaſt them very carefully, ſo as not to burn them, take off the ſkin, and peel them, take about a dozen of them cut ſmall, and bruiſe them in a mortar; parboil the liver of the fowl, bruiſe it, cut about a quarter of a pound of ham or bacon, and pound it; then mix them all together, with a good deal of parſley chopped ſmall, a little ſweet herbs, ſome mace, pepper, ſalt, and nutmeg; mix theſe together and put into your fowl, and roaſt it. The beſt way of doing it is to tie the neck, and hang it up by the legs to roaſt with a ſtring, and baſte it with butter. For ſauce take the reſt of the cheſnuts peeled and ſkinned, put them into ſome good gravy, with a little white-wine, and thicken it with a piece of butter rolled in flour; then take up your fowl, lay it in the diſh, and pour in the ſauce. Garniſh with lemon.

Pullets a la Sainte Menehout.

AFTER having truſſed the legs in the body, ſlit them along the back, ſpread them open on a table, take out the thigh-bones, and beat them with a rolling-pin; then ſeaſon them with pepper, ſalt, mace, nutmeg, and ſweet herbs; after that take

take a pound and a half of veal, cut it into thin ſlices, and lay it in a ſtew-pan of a convenient ſize to ſtew the pullets in: cover it and ſet it over a ſtove or ſlow fire, and when it begins to cleave to the pan, ſtir in a little flour, ſhake the pan about till it be a little brown, then pour in as much broth as will ſtew the fowls, ſtir it together, put in a little whole pepper, an onion, and a little piece of bacon or ham; then lay in your fowls, cover them cloſe, and let them ſtew half an hour; then take them out, lay them on the gridiron to brown on the inſide, then lay them before the fire to do on the outſide; ſtrew them over with the yolk of an egg, ſome crumbs of bread, and baſte them with a little butter: let them be of a fine brown, and boil the gravy till there is about enough for ſauce, ſtrain it, put a few muſhrooms in, and a little piece of butter rolled in flour; lay the pullets in the diſh, and pour in the ſauce. Garniſh with lemon.

Note, You may brown them in the oven, or fry them, which you pleaſe.

Chicken Surprize.

IF a ſmall diſh, one large fowl will do; roaſt it, and take the lean from the bone, cut it in thin ſlices, about an inch long, toſs it up with ſix or ſeven ſpoonfuls of cream, and a piece of butter rolled in flour, as big as a walnut. Boil it up and ſet it to cool; then cut ſix or ſeven thin ſlices of bacon round, place them in a petty-pan, and put ſome force-meat on each ſide; work them up in the form of a French-roll, with a raw egg in your hand, leaving a hollow place in the middle; put in your fowl, and cover them with ſome of the ſame force-meat, rubbing them ſmooth with your hand and a raw egg; make them of the height and bigneſs of a French-roll, and throw a little fine grated bread over them. Bake them three quarters or an hour in a gentle oven, or under a baking cover, till they come to a fine brown, and place them on your mazarine, that they may not touch one another, but place them ſo that they may not fall flat in the baking; or you may form them on your table with a broad kitchen knife, and place them on the thing you intend to bake them on. You may put the leg of a chicken into one of the loaves you intend for the middle. Let your ſauce be gravy thickened with butter and a little juice of lemon. This is a pretty ſide-diſh for a firſt courſe, ſummer or winter, if you can get them.

Mutton

Mutton Chops in diſguiſe.

TAKE as many mutton-chops as you want, rub them with pepper, ſalt, nutmeg, and a little parſley; roll each chop in half a ſheet of white paper, well buttered on the inſide, and rolled on each end cloſe. Have ſome hog's lard, or beef-dripping boiling in a ſtew-pan, put in the ſteaks, fry them of a fine brown, lay them in your diſh, and garniſh with fried parſley; throw ſome all over, have a little good gravy in a cup, but take great care you do not break the paper, nor have any fat in the diſh, but let them be well drained.

Chickens roaſted with force-meat and cucumbers.

TAKE two chickens, dreſs them very neatly, break the breaſt-bone, and make force-meat thus: take the fleſh of a fowl, and of two pigeons, with ſome ſlices of ham or bacon, chop them all well together, take the crumb of a penny-loaf ſoaked in milk and boiled, then ſet to cool; when it is cool mix it all together, ſeaſon it with beaten mace, nutmeg, pepper, and a little ſalt, a very little thyme, ſome parſley, and a little lemon-peel, with the yolks of two eggs; then fill your fowls, ſpit them, and tie them at both ends; after you have papered the breaſt, take four cucumbers, cut them in two, and lay them in ſalt and water two or three hours before; then dry them, and fill them with ſome of the force-meat (which you muſt take care to ſave) and tie them with a packthread, flour them and fry them of a fine brown; when your chickens are enough, lay them in the diſh and untie your cucumbers, but take care the meat do not come out; then lay them round the chickens with the flat ſide downwards, and the narrow end upwards. You muſt have ſome rich fried gravy, and pour into the diſh; then garniſh with lemon.

Note, One large fowl done this way, with the cucumbers laid round it, looks pretty, and is a very good diſh.

Chickens a la Braiſe.

YOU muſt take a couple of fine chickens, lard them, and ſeaſon them with pepper, ſalt, and mace; then lay a layer of veal in the bottom of a deep ſtew-pan, with a ſlice or two of bacon, an onion cut to pieces, a piece of carrot and a layer of beef; then lay in the chickens with the breaſt downward, and a bundle of ſweet herbs: after that, a layer of beef, and put in

in a quart of broth or water; cover it close, let it stew very softly for an hour after it begins to simmer. In the mean time, get ready a ragoo thus: take a good veal sweetbread, or two, cut them small, set them on the fire, with a very little broth or water, a few cocks-combs, truffles, and morels, cut small with an ox-palate, if you have it; stew them all together till they are enough; and when your chickens are done, take them up, and keep them hot; then strain the liquor they were stewed in, skim the fat off, and pour into your ragoo, add a glass of red-wine, a spoonful of catchup, and a few mushrooms; then boil all together, with a few artichoke-bottoms cut in four, and asparagus-tops. If your sauce is not thick enough, take a little piece of butter rolled in flour, and when enough lay your chickens in the dish, and pour the ragoo over them. Garnish with lemon.

Or you may make your sauce thus: take the gravy the fowls were stewed in, strain it, skim off the fat, have ready half a pint of oysters, with the liquor strained, put them to your gravy with a glass of white-wine, a good piece of butter rolled in flour; then boil them all together, and pour over your fowls. Garnish with lemon.

To marinate Fowls.

TAKE a fine large fowl or turkey, raise the skin from the breast-bone with your finger, then take a veal sweetbread and cut it small, a few oysters, a few mushrooms, an anchovy, some pepper, a little nutmeg, some lemon-peel, and a little thyme; chop all together small, and mix it with the yolk of an egg, stuff it in between the skin and the flesh, but take great care you do not break the skin, and then stuff what oysters you please into the body of the fowl. You may lard the breast of the fowl with bacon, if you chuse it. Paper the breast, and roast it. Make good gravy, and garnish with lemon. You may add a few mushrooms to the sauce.

To broil Chickens.

SLIT them down the back, and season them with pepper and salt, lay them on a very clear fire, and at a great distance. Let the inside lie next the fire till it is above half done: then turn them, and take great care the fleshy side do not burn, and let them be of a fine brown. Let your sauce be good gravy, with mushrooms, and garnish with lemon and the livers

broiled, the gizzards cut, ſlaſhed, and broiled with pepper and ſalt.

Or this ſauce; take a handful of ſorrel, dipped in boiling water, drain it, and have ready half a pint of good gravy, a ſhalot ſhred ſmall, and ſome parſley boiled very green; thicken it with a piece of butter rolled in flour, and add a glaſs of red-wine, then lay your ſorrel in heaps round the fowls, and pour the ſauce over them. Garniſh with lemon.

Note, You may make juſt what ſauce you fancy.

Pulled Chickens.

TAKE three chickens, boil them juſt fit for eating, but not too much; when they are boiled enough, ſlay all the ſkin off, and take the white fleſh off the bones, pull it into pieces about as thick as a large quill, and half as long as your finger. Have ready a quarter of a pint of good cream and a piece of freſh butter about as big as an egg, ſtir them together till the butter is all melted, and then put in your chicken with the gravy that came from them, give them two or three toſſes round on the fire, put them into a diſh, and ſend them up hot.

Note, The legs, pinions, and rump muſt be peppered and ſalted, done over with the yolk of an egg and bread crumbs, and broiled on a clear fire; put the white meat, with the rump, in the middle, and the legs and pinions round.

A pretty Way of ſtewing Chickens.

TAKE two fine chickens, half boil them, then take them up in a pewter, or ſilver diſh, if you have one; cut up your fowls, and ſeparate all the joint-bones one from another, and then take out the breaſt-bones. If there is not liquor enough from the fowls, add a few ſpoonfuls of the water they were boiled in, put in a blade of mace, and a little ſalt; cover it cloſe with another diſh, ſet it over a ſtove or chafing-diſh of coals, let it ſtew till the chickens are enough, and then ſend them hot to the table in the ſame diſh they were ſtewed in.

Note, This is a very pretty diſh for any ſick perſon, or for a lying-in lady. For change it is better than butter, and the ſauce is very agreeable and pretty.

N. B. You may do rabbits, partridges, or moor-game this way.

Chickens

Chickens Chiringrate.

CUT off their feet, break the breaſt-bone flat with a rolling-pin, but take care you do not break the ſkin; flour them, fry them of a fine brown in butter, then drain all the fat out of the pan, but leave the chickens in. Lay a pound of gravy-beef cut very thin over your chickens, and a piece of veal cut very thin, a little mace, two or three cloves, ſome whole pepper, an onion, a little bundle of ſweet herbs, and a piece of carrot, and then pour in a quart of boiling water; cover it cloſe, let it ſtew for a quarter of an hour, then take out the chickens and keep them hot: let the gravy boil till it is quite rich and good, then ſtrain it off and put it into your pan again, with two ſpoonfuls of red-wine and a few muſhrooms; put in your chickens to heat, then take them up, lay them into your diſh, and pour your ſauce over them. Garniſh with lemon, and a few ſlices of cold ham warmed in the gravy.

Note, you may fill your chickens with force-meat, and lard them with bacon, and add truffles, morels, and ſweetbreads, cut ſmall, but then it will be a very high diſh.

Chickens boiled with Bacon and Celery.

BOIL two chickens very white in a pot by themſelves, and a piece of ham, or good thick bacon; boil two bunches of celery tender, then cut them about two inches long, all the white part, put it into a ſauce-pan, with half a pint of cream, a piece of butter rolled in flour, and ſome pepper and ſalt; ſet it on the fire, and ſhake it often: when it is thick and fine, lay your chickens in the diſh, and pour your ſauce in the middle, that the celery may lie between the fowls; and garniſh the diſh all round with ſlices of ham or bacon.

Note, If you have cold ham in the houſe, that, cut into ſlices and broiled, does full as well, or better, to lay round the diſh.

Chickens with Tongues. A good Diſh for a great deal of Company.

TAKE ſix ſmall chickens, boiled very white, ſix hogs tongues, boiled and peeled, a cauliflower boiled very white in milk and water whole, and a good deal of ſpinach boiled green; then lay your cauliflower in the middle, the chickens cloſe all round, and the tongues round them with the roots outward, and the ſpinach in little heaps between the tongues. Garniſh with little pieces of bacon toaſted, and lay a little piece on each of the tongues.

Scotch Chickens.

FIRST waſh your chickens, dry them in a clean cloth, and ſinge them, then cut them into quarters; put them into a ſtew-pan or ſauce pan, and juſt cover them with water, put in a blade or two of mace and a little bundle of parſley; cover them cloſe, and let them ſtew half an hour, then chop half a handful of clean waſhed parſley, and throw in, and have ready ſix eggs, whites and all, beat fine. Let your liquor boil up, and pour the eggs all over them as it boils; then ſend all together hot in a deep diſh, but take out the bundle of parſley firſt. You muſt be ſure to ſkim them well before you put in your mace, and the broth will be fine and clear.

Note, This is alſo a very pretty diſh for ſick people, but the Scotch gentlemen are very fond of it.

To marinate Chickens.

CUT two chickens into quarters, lay them in vinegar for three or four hours, with pepper, ſalt, a bay leaf, and a few cloves, make a very thick batter, firſt with half a pint of wine and flour, then the yolks of two eggs, a little melted butter, ſome grated nutmeg and chopped parſley; beat all very well together, dip your fowls in the batter, and fry them in a good deal of hog's lard, which muſt firſt boil before you put your chickens in. Let them be of a fine brown, and lay them in your diſh like a pyramid, with fried parſley all round them. Garniſh with lemon, and have ſome good gravy in boats or baſons.

To ſtew Chickens.

TAKE two chickens, cut them into quarters, waſh them clean, and then put them into a ſauce-pan; put to them a quarter of a pint of water, half a pint of red-wine, ſome mace, pepper, a bundle of ſweet herbs, an onion, and a few raſpings; cover them cloſe, let them ſtew half an hour, then take a piece of butter about as big as an egg rolled in flour, put in, and cover it cloſe for five or ſix minutes, ſhake the ſauce pan about, then take out the ſweet herbs and onion. You may take the yolks of two eggs, beat and mixed with them; if you do not like it, leave them out. Garniſh with lemon.

Ducks

Ducks Alamode.

TAKE two fine ducks, cut them into quarters, fry them in butter a little brown, then pour out all the fat, and throw a little flour over them, and half a pint of good gravy, a quarter of a pint of red-wine, two ſhalots, an anchovy, and a bundle of ſweet herbs; cover them cloſe, and let them ſtew a quarter of an hour; take out the herbs, ſkim off the fat, and let your ſauce be as thick as cream; ſend it to table, and garniſh with lemon.

To dreſs a Wild Duck the beſt Way.

FIRST half roaſt it, then lay it in a diſh, carve it, but leave the joints hanging together, throw a little pepper and ſalt, and ſqueeze the juice of a lemon over it, turn it on the breaſt, and preſs it hard with a plate, and add to its own gravy two or three ſpoonfuls of good gravy, cover it cloſe with another diſh, and ſet over a ſtove ten minutes, then ſend it to table hot in the diſh it was done in, and garniſh with lemon. You may add a little red-wine, and a ſhalot cut ſmall, if you like it, but it is apt to make the duck eat hard, unleſs you firſt heat the wine and pour it in juſt as it is done.

Another Way to dreſs a Wild Duck.

TAKE a wild duck, put ſome pepper and ſalt in the inſide, and half roaſt it; have ready the following ſauce: a gill of good gravy, and a gill of red-wine, put it in a ſtew-pan, with three or four ſhalots cut fine, boil it up; then cut the duck in ſmall pieces, and put it in with a little Kian pepper and ſalt; be careful to put in all the gravy that comes from the duck; ſimmer it for three minutes, and ſqueeze in a Seville orange, if no orange, a lemon; put it in the diſh, and garniſh with lemon.

To boil a Duck or a Rabbit with Onions.

BOIL your duck or rabbit in a good deal of water; be ſure to ſkim your water, for there will always riſe a ſcum, which if it boils down will diſcolour your fowls, &c. They will take about half an hour boiling. For ſauce, your onions muſt be peeled, and throw them into water as you peel them, then cut them into thin ſlices, boil them in milk and water, and ſkim the liquor. Half an hour will boil them. Throw them into a clean ſieve to drain, put them into a ſauce-pan and chop them ſmall,

ſmall, ſhake in a little flour, put to them two or three ſpoonfuls of cream, a good piece of butter, ſtew all together over the fire till they are thick and fine, lay the duck or rabbit in the diſh, and pour the ſauce all over; if a rabbit, you muſt cut off the head, cut it in two, and lay it on each ſide the diſh.

Or you may make this ſauce for change: take one large onion, cut it ſmall, half a handful of parſley clean waſhed and picked, chop it ſmall, a lettuce cut ſmall, a quarter of a pint of good gravy, a good piece of butter rolled in a little flour; add a little juice of lemon, a little pepper and ſalt, let all ſtew together for half an hour, then add two ſpoonfuls of red-wine. This ſauce is moſt proper for a duck; lay your duck in the diſh, and pour your ſauce over it.

To dreſs a Duck with green Peas.

PUT a deep ſtew-pan over the fire, with a piece of freſh butter; ſinge your duck and flour it, turn it in the pan two or three minutes, then pour out all the fat, but let the duck remain in the pan; put to it a pint of good gravy, a pint of peas, two lettuces cut ſmall, a ſmall bundle of ſweet herbs, a little pepper and ſalt, cover them cloſe, and let them ſtew for half an hour, now and then give the pan a ſhake; when they are juſt done, grate in a little nutmeg, and put in a very little beaten mace, and thicken it either with a piece of butter rolled in flour, or the yolk of an egg beat up with two or three ſpoonfuls of cream; ſhake it all together for three or four minutes, take out the ſweet herbs, lay the duck in the diſh, and pour the ſauce over it. You may garniſh with boiled mint chopped, or let it alone.

To dreſs a Duck with Cucumbers.

TAKE three or four cucumbers, pare them, take out the ſeeds, cut them into little pieces, lay them in vinegar for two or three hours before, with two large onions peeled and ſliced, then do your duck as above; then take the duck out, and put in the cucumbers and onions, firſt drain them in a cloth, let them be a little brown, ſhake a little flour over them; in the mean time let your duck be ſtewing in the ſauce-pan with a pint of gravy for a quarter of an hour, then add to it the cucumbers and onions, with pepper and ſalt to your palate, a good piece of butter rolled in flour, and two or three ſpoonfuls of red-wine; ſhake all together, and let it ſtew for eight or ten minutes, then take up your duck, and pour the ſauce over it.

Or

Or you may roaſt your duck, and make this ſauce and pour over it, but then half a pint of gravy will be enough.

To dreſs a Duck a la Braiſe.

TAKE a duck, lard it with little pieces of bacon, ſeaſon it inſide and out with pepper and ſalt, lay a layer of bacon, cut thin, in the bottom of a ſtew-pan, and then a layer of lean beef cut thin, then lay your duck with ſome carrot, an onion, a little bundle of ſweet herbs, a blade or two of mace, and a thin layer of beef over the duck; cover it cloſe, and ſet it over a ſlow fire for eight or ten minutes, then take off the cover and ſhake in a little flour, give the pan a ſhake, pour in a pint of ſmall broth, or boiling water; give the pan a ſhake or two, cover it cloſe again, and let it ſtew half an hour, then take off the cover, take out the duck and keep it hot; let the ſauce boil till there is about a quarter of a pint or a little better, then ſtrain it and put it into the ſtew-pan again, with a glaſs of red-wine; put in your duck, ſhake the pan, and let it ſtew four or five minutes; then lay your duck in the diſh and pour the ſauce over it, and garniſh with lemon. If you love your duck very high, you may fill it with the following ingredients: take a veal ſweetbread cut in eight or ten pieces, a few truffles, ſome oyſters, a few ſweet herbs and parſley chopped fine, a little pepper, ſalt, and beaten mace; fill your duck with the above ingredients, tie both ends tight, and dreſs as above. Or you may fill it with force-meat made thus: take a little piece of veal, take all the ſkin and fat off, beat it in a mortar, with as much ſuet, and an equal quantity of crumbs of bread, a few ſweet herbs, ſome parſley chopped, a little lemon-peel, pepper, ſalt, beaten mace, and nutmeg, and mix it up with the yolk of an egg.

You may ſtew an ox's palate tender, and cut it into pieces, with ſome artichoke-bottoms cut into four, and toſſed up in the ſauce. You may lard your duck, or let it alone, juſt as you pleaſe: for my part I think it beſt without.

To boil Ducks the French Way.

LET your ducks be larded, and half roaſted, then take them off the ſpit, put them into a large earthen pipkin, with half a pint of red-wine, and a pint of good gravy, ſome cheſnuts, firſt roaſted and peeled, half a pint of large oyſters, the liquor ſtrained, and the beards taken off, two or three little onions minced ſmall, a very little ſtripped thyme, mace, pepper, and

a little ginger beat fine; cover it close, and let them stew half an hour over a slow fire, and the crust of a French-roll grated when you put in your gravy and wine: when they are enough, take them up, and pour the sauce over them.

To dress a Goose with Onions or Cabbage.

SALT the goose for a week, then boil it. It will take an hour. You may either make onion-sauce, as we do for ducks, or cabbage boiled, chopped, and stewed in butter, with a little pepper and salt; lay the goose in the dish, and pour the sauce over it. It eats very good with either.

Directions for roasting a Goose.

TAKE some sage, wash and pick it clean, and an onion, chop them very fine, with some pepper and salt, and put them into the belly; let your goose be clean picked, and wiped dry with a dry cloth, inside and out; put it down to the fire, and roast it brown: one hour will roast a large goose, three quarters of an hour, a small one. Serve it in your dish with some brown gravy, apple-sauce in a boat, and some gravy in another.

A Green Goose.

NEVER put any thing but a little pepper and salt, unless desired; put gravy in the dish, and green-sauce in a boat, made thus: take half a pint of the juice of sorrel, if no sorrel, spinach juice; have ready a cullis of veal broth, about half a pint, some sugar, the juice of an orange or lemon; boil it up for five or six minutes, then put your sorrel juice in, and just boil it up. Be careful to keep it stirring all the time, or it will curdle; then put it in your boat.

To dry a Goose.

GET a fat goose, take a handful of common salt, a quarter of an ounce of salt-petre, a quarter of a pound of coarse-sugar; mix all together, and rub your goose very well: let it lie in this pickle a fortnight, turning and rubbing it every day, then roll it in bran, and hang it up in a chimney where wood-smoke is, for a week. If you have not that conveniency, send it to the baker's, the smoke of the oven will dry it; or you may hang it in your own chimney, not too near the fire, but make a fire under it, and lay horse-dung and saw-dust on it, and that will smother and smoke-dry it; when it is well dried keep it

it in a dry place; you may keep it two or three months or more: when you boil it put in a good deal of water, and be ſure to ſkim it well.

Note, You may boil turnips, or cabbage boiled and ſtewed in butter, or onion-ſauce.

To dreſs a Gooſe in Ragoo.

FLAT the breaſt down with a cleaver, then preſs it down with your hand, ſkin it, dip it into ſcalding water, let it be cold, lard it with bacon, ſeaſon it well with pepper, ſalt, and a little beaten mace, then flour it all over, take a pound of good beef-ſuet cut ſmall, put it into a deep ſtew-pan, let it be melted, then put in your gooſe, let it be brown on both ſides; when it is brown put in a quart of boiling gravy, an onion or two, a bundle of ſweet herbs, a bay leaf, ſome whole pepper, and a few cloves; cover it cloſe, and let it ſtew ſoftly till it is tender. About an hour will do it, if ſmall; if a large one, an hour and a half. In the mean time make a ragoo: boil ſome turnips almoſt enough, ſome carrots and onions quite enough; cut your turnips and carrots the ſame as for a harrico of mutton, put them into a ſauce-pan with half a pint of good beef gravy, a little pepper and ſalt, a piece of butter rolled in flour, and let this ſtew all together a quarter of an hour. Take the gooſe and drain it well, then lay it in the diſh, and pour the ragoo over it.

Where the onion is diſliked, leave it out. You may add cabbage boiled and chopped ſmall.

A Gooſe Alamode.

TAKE a large fine gooſe, pick it clean, ſkin it, bone it nicely, take the fat off; then take a dried tongue, boil it, and peel it: take a fowl, and do it in the ſame manner as the gooſe, ſeaſon it with pepper, ſalt, and beaten mace, roll it round the tongue; ſeaſon the gooſe with the ſame, put the tongue and fowl in the gooſe; put it into a little pot that will juſt hold it, put to it two quarts of beef-gravy, a bundle of ſweet herbs and an onion; put ſome ſlices of ham, or good bacon, between the fowl and gooſe; cover it cloſe, and let it ſtew an hour over a good fire: when it begins to boil let it do very ſoftly; then take up your gooſe and ſkim off all the fat, ſtrain it, put in a glaſs of red-wine, two ſpoonfuls of catchup, a veal ſweetbread cut ſmall, ſome truffles, morels, and muſhrooms, a piece of butter rolled in flour, and ſome pepper and

ſalt, if wanted; put in the gooſe again, cover it cloſe, and let it ſtew half an hour longer, then take it up and pour the ragoo over it. Garniſh with lemon.

Note, This is a very fine diſh. You muſt mind to ſave the bones of the gooſe and fowl, and put them into the gravy when it is firſt ſet on; and it will be better if you roll ſome beef-marrow between the tongue and the fowl, and between the fowl and gooſe, it will make them mellow and eat fine. You may add ſix or ſeven yolks of hard eggs whole in the diſh, they are a pretty addition. Take care to ſkim off the fat.

N. B. The beſt method to bone a gooſe or fowl of any ſort, is to begin at the breaſt, and take all off the bones without cutting the back; for when it is ſewed up, and you come to ſtew it, it generally burſts in the back, and ſpoils the ſhape of it.

To ſtew Giblets.

LET them be nicely ſcalded and picked, cut the pinions in two, cut the head and the neck and legs in two, and the gizzards in four; waſh them very clean, put them into a ſtew-pan or ſoup pot, with three pounds of ſcrag of veal, juſt cover them with water; let them boil up, take all the ſcum clean off; then put three onions, two turnips, one carrot, a little thyme and parſley, ſtew them till they are tender, ſtrain them through a ſieve, waſh the giblets clean with ſome warm water out of the herbs, &c. then take a piece of butter as big as a large walnut; put it in a ſtew-pan, melt it, and put in a large ſpoonful of flour, keep it ſtirring till it is ſmooth; then put in your broth and giblets, ſtew them for a quarter of an hour; ſeaſon with ſalt: or you may add a gill of Liſbon, and juſt before you ſerve them up, chop a handful of green parſley and put in; give them a boil up, and ſerve them in a tureen or ſoup-diſh.

N. B. Three pair will make a handſome tureen full.

To make Giblets a la Turtle.

LET your giblets be done as before (well cleaned); put them into your ſtew-pan, with four pounds of ſcrag of veal, and two pounds of lean beef, covered with water; let them boil up, and ſkim them very clean; then put in ſix cloves, four blades of mace, eight corns of all-ſpice, beat very fine, ſome baſil, ſweet-marjoram, winter-ſavory, and a little thyme chopped very fine, three onions, two turnips, and one carrot; ſtew them till tender, then ſtrain them through a

ſieve, and waſh them clean out of the herbs in ſome warm water, then take a piece of butter, put it in your ſtew-pan, melt it, and put in as much flour as will thicken it, ſtir it till it is ſmooth, then put your liquor in, and keep ſtirring it all the time you pour it in, or elſe it will go into lumps, which, if it happens, you muſt ſtrain it through a ſieve; then put in a pint of Madeira wine, ſome pepper and ſalt, and ſome Kian pepper; ſtew it for ten minutes, then put in your giblets, add the juice of a lemon, and ſtew them fifteen minutes; then ſerve them in a tureen. You may put in ſome egg-balls, made thus: boil ſix eggs hard, take out the yolks, put them in a mortar, and beat them, throw in a ſpoonful of flour, and the yolk of a raw egg, beat them together till ſmooth; then roll them in little balls, and ſcald them in boiling water, and juſt before you ſerve the giblets up, put them in.

N. B. Never put your livers in at firſt, but boil them in a ſauce-pan of water by themſelves.

To roaſt Pigeons.

FILL them with parſley, clean waſhed and chopped, and ſome pepper and ſalt rolled in butter; fill the bellies, tie the neck-end cloſe, ſo that nothing can run out, put a ſkewer through the legs, and have a little iron on purpoſe, with ſix hooks to it, and on each hook hang a pigeon; faſten one end of the ſtring to the chimney, and the other end to the iron (this is what we call the poor man's ſpit); flour them, baſte them with butter, and turn them gently for fear of hitting the bars. They will roaſt nicely, and be full of gravy. Take care how you take them off, not to loſe any of the liquor. You may melt a very little butter, and put into the diſh. Your pigeons ought to be quite freſh, and not too much done. This is by much the beſt way of doing them, for then they will ſwim in their own gravy, and a very little melted butter will do.

N. B. You may ſpit them on a long ſmall ſpit, only tie both ends cloſe; and ſend parſley and butter in one boat, and gravy in another.

When you roaſt them on a ſpit, all the gravy runs out; or if you ſtuff them and broil them whole, you cannot ſave the gravy ſo well; though they will be very good with parſley and butter in the diſh, or ſplit and broiled, with pepper and ſalt.

To boil Pigeons.

BOIL them by themſelves, for fifteen minutes; then boil a handſome ſquare piece of bacon and lay in the middle; ſtew ſome ſpinach to lay round, and lay the pigeons on the ſpinach. Garniſh your diſh with parſley, laid in a plate before the fire to criſp. Or you may lay one pigeon in the middle, and the reſt round, and the ſpinach between each pigeon, and a ſlice of bacon on each pigeon. Garniſh with ſlices of bacon, and melted butter in a cup.

To a la daub Pigeons.

TAKE a large ſauce-pan, lay a layer of bacon, then a layer of veal, a layer of coarſe beef, and another little layer of veal, about a pound of veal and a pound of beef cut very thin, a piece of carrot, a bundle of ſweet herbs, an onion, ſome black and white pepper, a blade or two of mace, four or five cloves. Cover the ſauce-pan cloſe, ſet it over a ſlow fire, draw it till it is brown, to make the gravy of a fine light brown, then put in a quart of boiling water, and let it ſtew till the gravy is quite rich and good; then ſtrain it off, and ſkim off all the fat. In the mean time ſtuff the bellies of the pigeons, with force-meat, made thus: take a pound of veal, a pound of beef-ſuet, beat both in a mortar fine, an equal quantity of crumbs of bread, ſome pepper, ſalt, nutmeg, beaten mace, a little lemon-peel cut ſmall, ſome parſley cut ſmall, and a very little thyme ſtripped; mix all together with the yolks of two eggs; fill the pigeons, and flat the breaſt down, flour them and fry them in freſh butter, a little brown: then pour the fat clean out of the pan, and put the gravy to the pigeons; cover them cloſe, and let them ſtew a quarter of an hour, or till you think they are quite enough; then take them up, lay them in a diſh, and pour in your ſauce: on each pigeon lay a bay-leaf, and on the leaf a ſlice of bacon. You may garniſh with a lemon notched, or let it alone.

Note, You may leave out the ſtuffing, they will be very rich and good without it, and it is the beſt way of dreſſing them for a fine made-diſh.

Pigeons au Poir.

MAKE a good force-meat as above, cut off the feet quite, ſtuff them in the ſhape of a pear, roll them in the yolk of an egg, and then in crumbs of bread, ſtick the leg at the top, and butter

butter a diſh to lay them in; then ſend them to an oven to bake, but do not let them touch each other. When they are enough, lay them in a diſh, and pour in good gravy thickened with the yolk of an egg, or butter rolled in flour: do not pour your gravy over the pigeons. You may garniſh with lemon. It is a pretty genteel diſh: or, for change, lay one pigeon in the middle, the reſt round, and ſtewed ſpinach between; poached eggs on the ſpinach. Garniſh with notched lemon and orange, cut into quarters, and have melted butter in boats.

Pigeons ſtoved.

TAKE a ſmall cabbage-lettuce, juſt cut out the heart and make a force-meat as before, only chop the heart of the cabbage and mix with it: then fill up the place, and tie it acroſs with a packthread; fry it of a light brown in freſh butter, pour out all the fat, lay the pigeons round, flat them with your hand, ſeaſon them a little with pepper, ſalt, and beaten mace (take great care not to put too much ſalt), pour in half a pint of Rheniſh wine, cover it cloſe, and let it ſtew about five or ſix minutes; then put in half a pint of good gravy, cover them cloſe, and let them ſtew half an hour. Take a good piece of butter rolled in flour, ſhake it in: when it is fine and thick take it up, untie it, lay the lettuce in the middle, and the pigeons round; ſqueeze in a little lemon-juice, and pour the ſauce all over them. Stew a little lettuce, and cut it into pieces for garniſh, with pickled red-cabbage.

Note, Or for change, you may ſtuff your pigeons with the ſame force-meat, and cut two cabbage-lettuces into quarters, and ſtew as above: ſo lay the lettuce between each pigeon, and one in the middle, with the lettuce round it, and pour the ſauce all over them.

Pigeons Surtout.

FORCE your pigeons as above, then lay a ſlice of bacon on the breaſt, and a ſlice of veal beat with the back of a knife, and ſeaſoned with mace, pepper, and ſalt, tie it on with a ſmall packthread, or two little fine ſkewers is better; ſpit them on a fine bird-ſpit, roaſt them and baſte with a piece of butter, then with the yolk of an egg, and then baſte them again with crumbs of bread, a little nutmeg and ſweet herbs; when enough lay them in your diſh, have good gravy ready, with truffles, morels, and muſhrooms, to pour into your diſh. Garniſh with lemon.

Pigeons in Compote with White-Sauce.

LET your pigeons be drawn, picked, ſcalded, and flayed; then put them into a ſtew pan with veal ſweetbreads, cocks-combs, muſhrooms, truffles, morels, pepper, ſalt, a pint of thin gravy, a bundle of ſweet herbs, an onion, and a blade or two of mace: cover them cloſe, let them ſtew half an hour, then take out the herbs and onion, beat up the yolks of two or three eggs, with ſome chopped parſley, in a quarter of a pint of cream, and a little nutmeg; mix all together, ſtir it one way till thick; lay the pigeons in the diſh, and the ſauce all over. Garniſh with lemon.

A French Pupton of Pigeons.

TAKE ſavoury force-meat rolled out like paſte, put it in a butter-diſh, lay a layer of very thin bacon, ſquab pigeons, ſliced ſweetbread, aſparagus-tops, muſhrooms, cocks-combs, a palate boiled tender and cut into pieces, and the yolks of hard eggs; make another force meat and lay over like a pye, bake it; and when enough turn it into a diſh, and pour gravy round it.

Pigeons boiled with Rice.

TAKE ſix pigeons, ſtuff their bellies with parſley, pepper, and ſalt, rolled in a very little piece of butter; put them into a quart of mutton broth, with a little beaten mace, a bundle of ſweet herbs, and an onion; cover them cloſe, and let them boil a full quarter of an hour; then take out the onion and ſweet herbs, and take a good piece of butter rolled in flour, put it in and give it a ſhake, ſeaſon it with ſalt, if it wants it, then have ready half a pound of rice boiled tender in milk; when it begins to be thick (but take great care it does not burn), take the yolks of two or three eggs, beat up with two or three ſpoonfuls of cream, and a little nutmeg; ſtir it together till it is quite thick; then take up the pigeons and lay them in a diſh; pour the gravy to the rice, ſtir all together and pour over the pigeons. Garniſh with hard eggs cut into quarters.

Pigeons tranſmogrified.

TAKE your pigeons, ſeaſon them with pepper and ſalt, take a large piece of butter, make a puff-paſte, and roll each pigeon in a piece of paſte; tie them in a cloth, ſo that the paſte do not break; boil them in a good deal of water. They will take an hour

hour and a half boiling; untie them carefully that they do not break; lay them in the diſh, and you may pour a little good gravy in the diſh. They will eat exceeding good and nice, and will yield ſauce enough of a very agreeable reliſh.

Pigeons in Fricandos.

AFTER having truſſed your pigeons with their legs in their bodies, divide them in two, and lard them with bacon; then lay them in a ſtew-pan with the larded ſide downwards, and two whole leeks cut ſmall, two ladlefuls of mutton broth, or veal gravy; cover them cloſe over a very ſlow fire, and when they they are enough make your fire very briſk, to waſte away what liquor remains: when they are of a fine brown take them up, and pour out all the fat that is left in the pan; then pour in ſome veal gravy to looſen what ſticks to the pan, and a little pepper; ſtir it about for two or three minutes and pour it over the pigeons. This is a pretty little ſide-diſh.

To roaſt Pigeons with a Farce.

MAKE a farce with the livers minced ſmall, as much ſweet ſuet or marrow, grated bread, and hard egg, an equal quantity of each; ſeaſon with beaten mace, nutmeg, a little pepper, ſalt, and ſweet herbs; mix all theſe together with the yolk of an egg, then cut the ſkin of your pigeon between the legs and the body, and very careſully with your finger raiſe the ſkin from the fleſh, but take care you do not break it: then force them with this farce between the ſkin and fleſh, then truſs the legs cloſe to keep it in; ſpit them and roaſt them, drudge them with a little flour, and baſte them with a piece of butter; ſave the gravy which runs from them, and mix it up with a little red-wine, a little of the force meat, and ſome nutmeg. Let it boil, then thicken it with a piece of butter rolled in flour, and the yolk of an egg beat up, and ſome minced lemon; when enough lay the pigeons in the diſh, and pour in the ſauce. Garniſh with lemon.

To dreſs Pigeons a la Soleil.

FIRST ſtew your pigeons in a very little gravy till enough, and take different ſorts of fleſh according to your fancy, &c. both of butcher's meat and fowl; chop it ſmall, ſeaſon it with beaten mace, cloves, pepper, and ſalt, and beat it in a mortar till it is like paſte; roll your pigeons in it, then roll them in the yolk of

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an egg, ſhake flour and crumbs of bread thick all over, have ready ſome beef dripping or hog's lard boiling; fry them brown, and lay them in your diſh. Garniſh with fried parſley.

Pigeons in a Hole.

TAKE your pigeons, ſeaſon them with beaten mace, pepper, and ſalt; put a little piece of butter in the belly, lay them in a diſh, and pour a little batter all over them, made with a quart of milk and ſeven eggs, and four or five ſpoonfuls of flour. Bake it, and ſend it to table. It is a good diſh.

Pigeons in Pimlico.

TAKE the livers, with ſome fat and lean of ham or bacon, muſhrooms, truffles, parſley, and ſweet herbs; ſeaſon with beaten mace, pepper, and ſalt; beat all this together, with two raw eggs, put it into the bellies, roll them in a thin ſlice of veal, over that a thin ſlice of bacon; wrap them up in white paper, ſpit them on a ſmall ſpit, and roaſt them. In the mean time make for them a ragoo of truffles and muſhrooms chopped ſmall with parſley cut ſmall; put to it half a pint of good veal gravy, thicken with a piece of butter rolled in flour. An hour will do your pigeons; baſte them, when enough lay them in your diſh, take off the paper, and pour your ſauce over them. Garniſh with patties, made thus: take veal and cold ham, beef-ſuet, an equal quantity, ſome muſhrooms, ſweet herbs, and ſpice; chop them ſmall, ſet them on the fire, and moiſten with milk or cream; then make a little puff-paſte, roll it, and make little patties, about an inch deep, and two inches long; fill them with the above ingredients, cover them cloſe and bake them; lay ſix of them round a diſh. This makes a fine diſh for a firſt courſe.

To jug Pigeons.

PULL, crop, and draw pigeons, but do not waſh them; ſave the livers and put them in ſcalding water, and ſet them on the fire for a minute or two; then take them out and mince them ſmall, and bruiſe them with the back of a ſpoon; mix them with a little pepper, ſalt, grated nutmeg, and lemon-peel ſhred very fine, chopped parſley, and two yolks of eggs very hard; bruiſe them as you do the liver, and put as much ſuet as liver, ſhaved exceeding fine, and as much grated bread; work theſe together with raw eggs, and roll it in freſh butter; put a piece into the

the crops and bellies, and ſew up the necks and vents; then dip your pigeons in water, and ſeaſon them with pepper and ſalt as for a pie, put them in your jugg, with a pice of celery, ſtop them cloſe, and ſet them in a kettle of cold water; firſt cover them cloſe, and lay a tile on the top of the jug, and let it boil three hours; then take them out of the jug, and lay them in a diſh, take out the celery, put in a piece of butter rolled in flour, ſhake it about till it is thick, and pour it on your pigeons. Garniſh with lemon.

To ſtew Pigeons.

SEASON your pigeons with pepper and ſalt, a few cloves and mace, and ſome ſweet herbs; wrap this ſeaſoning up in a piece of butter, and put it in their bellies; then tie up the neck and vent, and half roaſt them; put them in a ſtew-pan, with a quart of good gravy, a little white-wine, a few pepper corns, three or four blades of mace, a bit of lemon, a bunch of ſweet herbs, and a ſmall onion; ſtew them gently till they are enough; then take the pigeons out, and ſtrain the liquor through a ſieve; ſkim it, and thicken it in your ſtew-pan, put in the pigeons, with ſome pickled muſhrooms and oyſters; ſtew it five miuutes, and put the pigeons in a diſh, and the ſauce over.

To dreſs a Calf's Liver in a Caul.

TAKE off the under ſkins, and ſhred the liver very ſmall, then take an ounce of truffles and morels chopped ſmall, with parſley; roaſt two or three onions, take off their outermoſt coats, pound ſix cloves, and a dozen coriander-ſeeds, add them to the onions, and pound them together in a marble mortar; then take them out, and mix them with the liver, take a pint of cream, half a pint of milk, and ſeven or eight new-laid eggs; beat them together, boil them, but do not let them curdle, ſhred a pound of ſuet as ſmall as you can, half melt it in a pan, and pour it into your egg and cream, then pour it into your liver, then mix all well together, ſeaſon it with pepper, ſalt, nutmeg, and a little thyme, and let it ſtand till it is cold: ſpread a caul over the bottom and ſides of the ſtew-pan, and put in your haſhed liver and cream altogether, fold it up in the caul, in the ſhape of a calf's liver, then turn it upſide-down carefully, lay it in a diſh that will bear the oven, and do it over with beaten egg, drudge it with grated bread, and bake it in an oven. Serve it up hot for a firſt courſe.

To

To roaſt a Calf's Liver.

LARD it with bacon, ſpit it firſt, and roaſt it; ſerve it up with good gravy.

To roaſt Partridges.

LET them be nicely roaſted, but not too much; baſte them gently with a little butter, and drudge with flour, ſprinkle a little ſalt on, and froth them nicely up; have good gravy in the diſh, with bread-ſauce in a boat, made thus: make about a handful or two of crumbs of bread, put in a pint of milk or more, a ſmall whole onion, a little whole white-pepper, a little ſalt, and a bit of butter, boil it all well up; then take the onion out, and beat it well with a ſpoon; take poverroy-ſauce in a boat, made thus: chop four ſhalots fine, a gill of good gravy, and a ſpoonful of vinegar, a little pepper and ſalt; boil them up one minute, then put it in a boat.

To boil Partridges.

BOIL them in a good deal of water, let them boil quick; fifteen minutes will be ſufficient. For ſauce, take a quarter of a pint of cream, and a piece of freſh butter as big as a walnut; ſtir it one way till it is melted, and pour it into the diſh.

Or this ſauce: take a bunch of celery clean waſhed, cut all the white very ſmall, waſh it again very clean, put it into a ſauce-pan with a blade of mace, a little beaten pepper, and a very little ſalt; put to it a pint of water, let it boil till the water is juſt waſted away, then add a quarter of a pint of cream, and a piece of butter rolled in flour; ſtir all together, and when it is thick and fine, pour it over the birds.

Or this ſauce: take the livers and bruiſe them fine, ſome parſley chopped fine, melt a little nice freſh butter, and then add the livers and parſley to it, ſqueeze in a little lemon, juſt give it a boil, and pour over your birds.

Or this ſauce: take a quarter of a pint of cream the, yolk of an egg beat fine, a little grated nutmeg, a little beaten mace, a piece of butter as big as a nutmeg, rolled in flour, and one ſpoonful of white-wine; ſtir all together one way, when fine and thick pour it over the birds. You may add a few muſhrooms.

Or this ſauce: take a few muſhrooms, freſh peeled, and waſh them clean, put them in a ſauce-pan with a little ſalt, put them over a quick fire, let them boil up, then put in a quarter

quarter of a pint of cream and a little nutmeg; ſhake them together with a very little piece of butter rolled in flour, give it two or three ſhakes over the fire, three or four minutes will do; then pour it over the birds.

Or this ſauce: boil half a pound of rice very tender in beef-gravy; ſeaſon with pepper and ſalt, and pour over your birds. Theſe ſauces do for boiled fowls; a quart of gravy will be enough, and let it boil till it is quite thick.

To dreſs Partridges a la Braiſe.

TAKE two brace, truſs the legs into the bodies, lard them, ſeaſon with beaten mace, pepper, and ſalt; take a ſtew-pan, lay ſlices of bacon at the bottom, then ſlices of beef, and then ſlices of veal, all cut thin, a piece of carrot, an onion cut ſmall, a bundle of ſweet herbs, and ſome whole pepper: lay the partridges with the breaſt downward, lay ſome thin ſlices of beef and veal over them, and ſome parſley ſhred fine; cover them, and let them ſtew eight or ten minutes over a ſlow fire, then give your pan a ſhake, and pour in a pint of boiling water; cover it cloſe, and let it ſtew half an hour over a little quicker fire; then take out your birds, keep them hot, pour into the pan a pint of thin gravy, let them boil till there is about half a pint, then ſtrain it off, and ſkim off all the fat: in the mean time, have a veal ſweetbread cut ſmall, truffles, and morels, cocks-combs, and fowls livers ſtewed in a pint of good gravy half an hour, ſome artichoke-bottoms, and aſparagus-tops, both blanched in warm water, and a few muſhrooms, then add the other gravy to this, and put in your partridges to heat; if it is not thick enough, take a piece of butter rolled in flour, and toſs up in it; if you will be at the expence, thicken it with veal and ham cullis, but it will be full as good without.

To make Partridge Panes.

TAKE two roaſted partridges, and the fleſh of a large fowl, a little parboiled bacon, a little marrow or ſweet-ſuet chopped very fine, a few muſhrooms and morels chopped fine, truffles, and artichoke-bottoms, ſeaſon with beaten mace, pepper, a little nutmeg, ſalt, ſweet herbs chopped fine, and the crumb of a two-penny loaf ſoaked in hot gravy; mix all well together with the yolks of two eggs, make your panes on paper, of a round figure, and the thickneſs of an egg, at a proper diſtance one from another, dip the point of a knife in the yolk of an egg, in order to ſhape them, bread them neatly, and bake them

them a quarter of an hour in a quick oven: obſerve that the truffles and morels be boiled tender in the gravy you ſoak the bread in. Serve them up for a ſide-diſh, or they will ſerve to garniſh the above diſh, which will be a very fine one for a firſt-courſe.

Note, When you have cold fowls in the houſe, this makes a pretty addition in an entertainment.

To roaſt Pheaſants.

PICK and draw your pheaſants, and ſinge them, lard one with bacon but not the other, ſpit them, roaſt them fine, and paper them all over the breaſt; when they are juſt done, flour and baſte them with a little nice butter, and let them have a fine white froth; then take them up, and pour good gravy in the diſh, and bread-ſauce in plates.

Or you may put water-creſſes, with gravy in the diſh, and lay the creſſes under the pheaſants.

Or you may make celery-ſauce, ſtewed tender, ſtrained and mixed with cream, and poured into the diſh.

If you have but one pheaſant, take a large fowl about the bigneſs of a pheaſant, pick it nicely with the head on, draw it, and truſs it with the head turned as you do a pheaſant's, lard the fowl all over the breaſt and legs with a large piece of bacon cut in little pieces: when roaſted put them both in a diſh, and no body will know it. They will take an hour doing, as the fire muſt not be too briſk. A Frenchman would order fiſh-ſauce to them, but then you ſpoil your pheaſants.

A ſtewed Pheaſant.

TAKE your pheaſant and ſtew it in veal gravy, take artichoke-bottoms parboiled, ſome cheſnuts roaſted and blanched: when your pheaſant is enough (but it muſt ſtew till there is juſt enough for ſauce, then ſkim it), put in the cheſnuts and artichoke-bottoms, a little beaten mace, pepper and ſalt enough to ſeaſon it, and a glaſs of white-wine; if you do not think it thick enough, thicken it with a little piece of butter rolled in flour: ſqueeze in a little lemon, pour the ſauce over the pheaſant, and have ſome force-meat balls fried and put into the diſh.

Note, A good fowl will do full as well, truſſed with the head on, like a pheaſant. You may fry ſauſages inſtead of force-meat balls.

To dreſs a Pheaſant a la Braiſe.

LAY a layer of beef all over your pan, then a layer of veal, a little piece of bacon, a piece of carrot,, an onion ſtuck with cloves, a blade or two of mace, a ſpoonful of pepper, black and white, and a bundle of ſweet herbs; then lay in the pheaſant, lay a layer of veal, and then a layer of beef to cover it, ſet it on the fire five or ſix minutes, then pour in two quarts of boiling gravy: cover it cloſe, and let it ſtew very ſoftly an hour and a half, then take up your pheaſant, keep it hot, and let the gravy boil till there is about a pint; then ſtrain it off, and put it in again, and put in a veal ſweetbread, firſt being ſtewed with the pheaſant; then put in ſome truffles and morels, ſome livers of fowls, artichoke-bottoms, and aſparagus-tops, if you have them; let theſe ſimmer in the gravy about five or ſix minutes, then add two ſpoonfuls of catchup, two of red-wine, and a little piece of butter rolled in flour, ſhake all together, put in your pheaſant, let them ſtew all together with a few muſhrooms, about five or ſix minutes more, then take up your pheaſant and pour your ragoo all over, with a few force-meat balls. Garniſh with lemon. You may lard it, if you chuſe.

To boil a Pheaſant.

TAKE a fine pheaſant, boil it in a good deal of water, keep your water boiling; half an hour will do a ſmall one, and three quarters of an hour a large one. Let your ſauce be celery ſtewed and thickened with cream, and a little piece of butter rolled in flour; take up the pheaſant, and pour the ſauce all over. Garniſh with lemon. Obſerve to ſtew your celery ſo, that the liquor will not be all waſted away before you put your cream in; if it wants ſalt, put in ſome to your palate.

To roaſt Snipes, or Woodcocks.

SPIT them on a ſmall bird-ſpit, flour and baſte them with a piece of butter, then have ready a ſlice of bread toaſted brown, lay it in a diſh, and ſet it under the ſnipes for the trail to drop on; when they are enough, take them up and lay them on a toaſt; have ready for two ſnipes, a quarter of a pint of good gravy and butter; pour it into the diſh, and ſet it over a chafing-diſh, two or three minutes. Garniſh with lemon, and ſend them hot to table.

Snipes

Snipes in a Surtout, or Woodcocks.

TAKE force-meat made with veal, as much beef-ſuet chopped and beat in a mortar, with an equal quantity of crumbs of bread; mix in a little beaten mace, pepper and ſalt, ſome parſley, and a little ſweet herbs, mix it with the yolk of an egg; lay ſome of this meat round the diſh, then lay in the ſnipes, being firſt drawn and half roaſted. Take care of the trail; chop it, and throw it all over the diſh.

Take ſome good gravy, according to the bigneſs of your ſurtout, ſome truffles and morels, a few muſhrooms, a ſweetbread cut into pieces, and artichoke-bottoms, cut ſmall; let all ſtew together, ſhake them, and take the yolks of two or three eggs, according as you want them, beat them up with a ſpoonful or two of white wine, ſtir all together one way, when it is thick take it off, let it cool, and pour it into the ſurtout: have the yolks of a few hard eggs put in here and there; ſeaſon with beaten mace, pepper, and ſalt, to your taſte; cover it with the force-meat all over; rub the yolks of eggs all over, to colour it, then ſend it to the oven. Half an hour does it, and ſend it hot to table.

To boil Snipes or Woodcocks.

BOIL them in good ſtrong broth, or beef gravy made thus: take a pound of beef, cut it into little pieces, put it into two quarts of water, an onion, a bundle of ſweet herbs, a blade or two of mace, ſix cloves, and ſome whole pepper; cover it cloſe, let it boil till about half waſted, then ſtrain it off, put the gravy into a ſauce-pan, with ſalt enough to ſeaſon it; take the ſnipes and gut them clean, (but take care of the guts), put them into the gravy and let them boil, cover them cloſe, and ten minutes will boil them. In the mean time, chop the guts and liver ſmall, take a little of the gravy the ſnipes are boiling in, and ſtew the guts in, with a blade of mace. Take ſome crumbs of bread, and have them ready fried in a little freſh butter criſp, of a fine light brown. You muſt take about as much bread as the inſide of a ſtale roll, and rub them ſmall into a clean cloth; when they are done, let them ſtand ready in a plate before the fire.

When your ſnipes are ready, take about half a pint of the liquor they are boiled in, and add to the guts two ſpoonfuls of red-wine, and a piece of butter as big as a walnut, rolled in a little flour; ſet them on the fire, ſhake your ſauce-pan often

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(but do not ſtir it with a ſpoon), till the butter is all melted, then put in the crumbs, give your ſauce-pan a ſhake, take up your birds, lay them in the diſh, and pour this ſauce over them. Garniſh with lemon.

To dreſs Ortolans.

SPIT them ſide-ways, with a bay leaf between; baſte them with butter, and have fried crumbs of bread round the diſh. Dreſs quails the ſame way.

To dreſs Ruffs and Reifs.

THEY are Lincolnſhire birds, and you may fatten them as you do chickens, with white-bread, milk, and ſugar: they feed faſt, and will die in their fat if not killed in time: truſs them croſs-legged, as you do a ſnipe, ſpit them the ſame way, but you muſt gut them; and you muſt have good gravy in the diſh thickened with butter and toaſt under them. Serve them up quick.

To dreſs Larks.

SPIT them on a bird-ſpit, tie them on another, and roaſt them; baſte them gently with butter, and ſtrew crumbs of bread on them till they are almoſt done, then brown them; put them in a diſh, with fried crumbs of bread round them.

To dreſs Plovers.

TO two plovers take two artichoke-bottoms boiled, ſome cheſnuts roaſted and blanched, ſome ſkirrets boiled, cut all very ſmall, mix with it ſome marrow or beef-ſuet, the yolks of two hard eggs, chop all together, ſeaſon with pepper, ſalt, nutmeg, and a little ſweet herbs, fill the bodies of the plovers, lay them in a ſauce-pan, put to them a pint of gravy, a glaſs of white-wine, a blade or two of mace, ſome roaſted cheſnuts blanched, and artichoke-bottoms cut into quarters, two or three yolks of eggs, and a little juice of lemon; cover them cloſe, and let them ſtew very ſoftly an hour. If you find the ſauce is not thick enough, take a piece of butter rolled in flour, and put into the ſauce; ſhake it round, and when it is thick take up your plovers and, pour the ſauce over them. Garniſh with roaſted cheſnuts.

Ducks are very good done this way.

Or you may roaſt your plovers as you do any other fowl, and have gravy-ſauce in the diſh.

Or boil them in good celery-ſauce, either white or brown, juſt as you like.

The ſame way you may dreſs wigeons.

N. B. The beſt way to dreſs plovers, is to roaſt them the ſame as woodcocks, with a toaſt under them, and gravy and butter.

To dreſs Larks Pear Faſhion.

YOU muſt truſs the larks cloſe, and cut off the legs, ſeaſon them with ſalt, pepper, cloves, and mace; make a force-meat thus: take a veal ſweetbread, as much beef-ſuet, a few morels and muſhrooms, chop all fine together, ſome crumbs of bread, and a few ſweet herbs, a little lemon-peel cut ſmall, mix all together with the yolk of an egg, wrap up the larks in force-meat, and ſhape them like a pear, ſtick one leg in the top like the ſtalk of a pear, rub them over with the yolk of an egg and crumbs of bread, bake them in a gentle oven, ſerve them without ſauce; or they make a good garniſh to a very fine diſh.

You may uſe veal, if you have not a ſweetbread.

To dreſs a Jugged Hare.

CUT it into little pieces, lard them here and there with little ſlips of bacon, ſeaſon them with a very little pepper and ſalt, put them into an earthen jug, with a blade or two of mace, an onion ſtuck with cloves, and a bundle of ſweet herbs; cover the jug or jar you do it in ſo cloſe that nothing can get in, then ſet it in a pot of boiling water, and three hours will do it; then turn it out into the diſh, and take out the onion and ſweet herbs, and ſend it to table hot. If you do not like it larded, leave it out.

To ſcare a Hare.

LARD a hare, and put a pudding in the belly; put it into a pot or fiſh kettle, then put to it two quarts of ſtrong-drawn gravy, one of red-wine, a whole lemon cut, a faggot of ſweet herbs, nutmeg, pepper, a little ſalt, and ſix cloves; cover it cloſe, and ſtew it over a ſlow fire, till it is three parts done; then take it up, put it into a diſh, and ſtrew it over with crumbs of bread, ſweet herbs chopped fine, ſome lemon-peel grated, and half a nutmeg; ſet it before the fire, and baſte it till it is of a fine light brown. In the mean time take the fat off your gravy, and thicken it with the yolk of an egg; take ſix eggs boiled hard and chopped ſmall, ſome pickled cucumbers cut very thin; mix theſe with the ſauce, and pour it into the diſh.

A fillet of mutton or neck of veniſon may be done the ſame way.

Note, You may do rabbits the ſame way, but it muſt be veal gravy, and white-wine; adding muſhrooms for cucumbers.

To

To ſtew a Hare.

CUT it into pieces, and put it into a ſtew-pan, with a blade or two of mace, ſome whole pepper, black and white, an onion ſtuck with cloves, a bundle of ſweet herbs, and a nutmeg cut to pieces, and cover it with water; cover the ſtew-pan cloſe, let it ſtew till the hare is tender, but not too much done: then take it up, and with a fork take out the hare into a clean pan, ſtrain the ſauce through a coarſe ſieve, empty all out of the pan, put in the hare again with the ſauce, take a piece of butter as big as a walnut rolled in flour, and put in likewiſe one ſpoonful of catchup, and a gill of red-wine; ſtew all together (with a few freſh muſhrooms, or pickled ones, if you have any), till it is thick and ſmooth; then diſh it up, and ſend it to table. You may cut a hare in two, and ſtew the fore-quarters thus, and roaſt the hind-quarters with a pudding in the belly.

A Hare Civet.

BONE the hare, and take out all the ſinews; cut one half in thin ſlices, and the other half in pieces an inch thick, flour them, and fry them in a little freſh butter as collops, quick, and have ready ſome gravy made good with the bones of the hare and beef, put a pint of it into the pan to the hare, ſome muſtard, and a little elder vinegar; cover it cloſe, and let it do ſoftly till it is as thick as cream, then diſh it up, with the head in the middle.

Portugueſe Rabbits.

I HAVE, in the beginning of my book, given directions for boiled and roaſted. Get ſome rabbits, truſs them chicken faſhion, the head muſt be cut off, and the rabbit turned with the back upwards, and two of the legs ſtripped to the claw-end, and ſo truſſed with two ſkewers. Lard them, and roaſt them with what ſauce you pleaſe. If you want chickens, and they are to appear as ſuch, they muſt be dreſſed in this manner: but if otherwiſe, the head muſt be ſkewered back, and come to the table on, with liver, butter, and parſley, as you have for rabbits, and they look very pretty boiled and truſſed in this manner, and ſmothered with onions. Or if they are to be boiled for chickens, cut off the head, and cover them with white celery-ſauce, or rice-ſauce, toſſed up with cream.

Rabbits Surpriſe.

ROAST two half-grown rabbits, cut off the heads cloſe to the ſhoulders and the firſt joints; then take off all the lean

meat from the back bones, cut it ſmall, and toſs it up with ſix or ſeven ſpoonfuls of cream and milk, and a piece of butter as big as a walnut rolled in flour, a little nutmeg and a little ſalt, ſhake all together till it is as thick as good cream, and ſet it to cool; then make a force-meat, with a pound of veal, a pound of ſuet, as much crumbs of bread, two anchovies, a little piece of lemon-peel cut fine, a little ſprig of thyme, and a little nutmeg grated; let the veal and ſuet be chopped very fine and beat in a mortar, then mix it all together with the yolks of two raw eggs; place it all round the rabbits, leaving a long trough in the back-bone open, that you think will hold the meat you cut out with the ſauce; pour it in and cover it with the force-meat, ſmooth it all over with your hand as well as you can with a raw egg, ſquare at both ends, throw on a little grated bread, and butter a mazarine, or pan, and take them from the dreſſer where you formed them, and place them on it very carefully. Bake them three quarters of an hour till they are of a fine brown colour. Let your ſauce be gravy thickened with butter and the juice of a lemon; lay them into the diſh, and pour in the ſauce. Garniſh with orange, cut into quarters, and ſerve it up for a firſt courſe.

To boil Rabbits.

TRUSS them for boiling, boil them quick and white; put them into a diſh, with onion-ſauce over them, made thus: take as many onions as you think will cover them; peel them, and boil them very tender, ſtrain them off, ſqueeze them very dry, and chop them very fine; put them into a ſtew-pan, with a piece of butter, half a pint of cream, a little ſalt, and ſhake in a little flour, ſtir them well over a gentle fire till the butter is melted; then put them over your rabbits. Or a ſauce made thus: blanch the livers, and chop them very fine, with ſome parſley blanched and chopped; mix them with melted butter, and put it over: or with gravy and butter.

To dreſs Rabbits in Caſſerole.

DIVIDE the rabbits into quarters. You may lard them or let them alone, juſt as you pleaſe, ſhake ſome flour over them, and fry them with lard or butter, then put them into an earthen pipkin, with a quart of good broth, a glaſs of white-wine, a little pepper and ſalt, if wanted, a bunch of ſweet herbs, and a piece of putter as big as a walnut, rolled in flour; cover them cloſe, and let them ſtew half an hour, then diſh them up,

up, and pour the ſauce over them. Garniſh with Seville orange, cut into thin ſlices and notched; the peel that is cut out lay prettily between the ſlices.

Mutton kebobbed.

TAKE a loin of mutton, and joint it between every bone; ſeaſon it with pepper and ſalt moderately, grate a ſmall nutmeg all over, dip them in the yolks of three eggs, and have ready crumbs of bread and ſweet herbs, dip them in, and clap them together in the ſame ſhape again, and put it on a ſmall ſpit; roaſt them before a quick fire, ſet a diſh under, and baſte it with a little piece of butter, and then keep baſting with what comes from it, and throw ſome crumbs of bread and ſweet herbs all over them as it is roaſting; when it is enough, take it up, lay it in the diſh, and have ready half a pint of good gravy, and what comes from it: take two ſpoonfuls of catch-up, and mix a tea-ſpoonful of flour with it and put to the gravy, ſtir it together and give it a boil, and pour over the mutton.

Note, You muſt obſerve to take off all the fat of the inſide, and the ſkin of the top of the meat, and ſome of the fat, if there be too much. When you put in what comes from your meat into the gravy, obſerve to pour out all the fat.

A Neck of Mutton, called The Haſty Diſh.

TAKE a large pewter or ſilver diſh, made like a deep ſoup-diſh, with an edge about an inch deep on the inſide, on which the lid fixes (with an handle at top), ſo faſt that you may liſt it up full by that handle without falling. This diſh is called a necromancer. Take a neck of mutton about ſix pounds, take off the ſkin, cut it into chops, not too thick, ſlice a French roll thin, peel and ſlice a very large onion, pare and ſlice three or four turnips, lay a row of mutton in the diſh, on that a row of roll, then a row of turnips, and then onions, a little ſalt, then the meat, and ſo on; put in a little bundle of ſweet herbs, and two or three blades of mace; have a tea-kettle of water boiling, fill the diſh, and cover it cloſe, hang the diſh on the back of two chairs by the rim, have ready three ſheets of brown paper, tear each ſheet into five pieces, and draw them through your hand, light one piece and hold it under the bottom of the diſh, moving the paper about, as faſt as the paper burns; light another till all is burnt, and your meat will be enough. Fifteen minutes juſt does it. Send it to table hot in the diſh.

Note, This diſh was firſt contrived by Mr. Rich, and is much admired by the nobility.

To dreſs a Loin of Pork with Onions.

TAKE a fore-loin of pork, and roaſt it as at another time, peel a quarter of a peck of onions, and ſlice them thin, lay them in the dripping-pan, which muſt be very clean, under the pork; let the fat drop on them; when the pork is nigh enough, put the onions into the ſauce-pan, let them ſimmer over the fire a quarter of an hour, ſhaking them well, then pour out all the fat as well as you can, ſhake in a very little flour, a ſpoonful of vinegar, and three tea-ſpoonfuls of muſtard, ſhake all well together, and ſtir in the muſtard, ſet it over the fire for four or five minutes, lay the pork in a diſh, and the onions in a baſon. This is an admirable diſh to thoſe who love onions.

To make a Currey the Indian Way.

TAKE two ſmall chickens, ſkin them and cut them as for a fricaſey, waſh them clean, and ſtew them in about a quart of water, for about five minutes, then ſtrain off the liquor and put the chickens in a clean diſh; take three large onions, chop them ſmall, and fry them in about two ounces of butter, then put in the chickens, and fry them together till they are brown, take a quarter of an ounce of turmerick, a large ſpoonful of ginger and beaten pepper together, and a little ſalt to your palate: ſtrew all theſe ingredients over the chickens whilſt frying, then pour in the liquor, and let it ſtew about half an hour, then put in a quarter of a pint of cream, and the juice of two lemons, and ſerve it up. The ginger, pepper, and turmerick, muſt be beat very fine.

To boil the Rice.

PUT two quarts of water to a pint of rice, let it boil till you think it is done enough, then throw in a ſpoonful of ſalt, and turn it out into a cullender; then let it ſtand about five minutes before the fire to dry, and ſerve it up in a diſh by itſelf. Diſh it up and ſend it to table, the rice in a diſh by itſelf.

To make a Pellow the Indian Way.

TAKE three pounds of rice, pick and waſh it very clean, put it into a cullender, and let it drain very dry; take three quarters of a pound of butter, and put it into a pan over a very

ſlow fire till it melts, then put in the rice and cover it over very cloſe, that it may keep all the ſteam in; add to it a little ſalt, ſome whole pepper, half a dozen blades of mace, and a few cloves. You muſt put in a little water to keep it from burning, then ſtir it up very often, and let it ſtew till the rice is ſoft. Boil two fowls, and a fine piece of bacon, of about two pounds weight as common, cut the bacon in two pieces, lay it in the diſh with the fowls, cover it over with the rice, and garniſh it with about half a dozen hard eggs, and a dozen of onions fried whole and very brown.

Note, This is the true Indian way of dreſſing them.

Another Way to make a Pellow.

TAKE a leg of veal about twelve or fourteen pounds weight, an old cock ſkinned, chop both to pieces, put it into a pot with five or ſix blades of mace, ſome whole white-pepper, and three gallons of water, half a pound of bacon, two onions, and ſix cloves; cover it cloſe, and when it boils let it do very ſoftly till the meat is good for nothing, and above two-thirds waſted, then ſtrain it; the next day put this ſoup into a ſauce-pan, with a pound of rice, ſet it over a very ſlow fire, take great care it do not burn; when the rice is very thick and dry, turn it into a diſh. Garniſh with hard eggs cut in two, and have roaſted fowls in another diſh.

Note, You are to obſerve, if your rice ſimmers too faſt it will burn, when it comes to be thick. It muſt be very thick and dry, and the rice not boiled to a mummy.

To make Eſſence of Ham.

TAKE a ham, and cut off all the fat, cut the lean in thin pieces, and lay them in the bottom of your ſtew-pan; put over them ſix onions ſliced, two carrots, and one parſnip, two or three leeks, a few freſh muſhrooms, a little parſley and ſweet herbs, four or five ſhalots, and ſome cloves and mace; put a little water at the bottom, ſet it on a gentle ſtove till it begins to ſtick; then put in a gallon of veal broth to a ham of fourteen pounds (more or leſs broth, according to the ſize of the ham); let it ſtew very gently for one hour; then ſtrain it off, and put it away for uſe.

RULES to be obſerved in all MADE-DISHES.

FIRST, that the ſtew-pans, or ſauce-pans, and covers, be very clean, free from ſand, and well tinned; and that all the

white ſauces have a little tartneſs, and be very ſmooth and of a fine thickneſs, and all the time any white ſauce is over the fire, keep ſtirring it one way.

And as to brown ſauce, take great care no fat ſwims at the top, but that it be all ſmooth alike, and about as thick as good cream, and not to taſte of one thing more than another. As to pepper and ſalt, ſeaſon to your palate, but do not put too much of either, for that will take away the fine flavour of every thing. As to moſt made-diſhes, you may put in what you think proper to enlarge it, or make it good; as muſhrooms pickled, dried, freſh, or powdered; truffles, morels, cocks-combs ſtewed, ox-palates cut in ſmall bits, artichoke-bottoms, either pickled, freſh boiled, or dried ones ſoftened in warm water, each cut in four pieces, aſparagus-tops, the yolks of hard eggs, force-meat balls, &c. The beſt things to give a ſauce tartneſs, are muſhroom-pickle, white walnut pickle, elder-vinegar, or lemon-juice.

CHAP. III.

Read this CHAPTER, and you will find how expenſive a FRENCH COOK's Sauce is.

The French Way of dreſſing Partridges.

WHEN they are newly picked and drawn, ſinge them: you muſt mince their livers with a bit of butter, ſome ſcraped bacon, green truffles, if you have any, parſley, chimbol, ſalt, pepper, ſweet herbs, and all-ſpice. The whole being minced together, put it into the inſide of your partridges, then ſtop both ends of them, after which give them a fry in the ſtew-pan; that being done, ſpit them, and wrap them up in ſlices of bacon and paper; then take a ſtew-pan, and having put in an onion cut into ſlices, a carrot cut into little bits, with a little oil, give them a few toſſes over the fire; then moiſten them with gravy, cullis, and a little eſſence of ham. Put therein half a lemon cut in ſlices, four cloves of garlic, a little ſweet baſil, thyme, a bay-leaf, a little parſley, chimbol, two glaſſes of white-wine, and four of the carcaſſes of the partridges; let them be pounded, and put them in this ſauce.

When

When the fat of your cullis is taken away, be careful to make it reliſhing; and after your pounded livers are put into your cullis, you muſt ſtrain them through a ſieve. Your partridges being done, take them off; as alſo take off the bacon and paper, and lay them in your diſh with your ſauce over them.

This diſh I do not recommend; for I think it an odd jumble of traſh; by that time the cullis, the eſſence of ham, and all other ingredients are reckoned, the partridges will come to a fine penny. But ſuch receipts as this are what you have in moſt boooks of cookery yet printed.

To make Eſſence of Ham.

TAKE the fat off a Weſtphalia ham, cut the lean in ſlices, beat them well, and lay them in the bottom of a ſtew-pan, with ſlices of carrots, parſnips, and onions, cover your pan, and ſet it over a gentle fire. Let them ſtew till they begin to ſtick, then ſprinkle on a little flour and turn them; then moiſten with broth and veal gravy; ſeaſon with three or four muſhrooms, as many truffles, a whole leek, ſome baſil, parſley, and half a dozen cloves; or inſtead of the leek, you may put a clove of garlic. Put in ſome cruſts of bread, and let them ſimmer over the fire for three quarters of an hour. Strain it and ſet it by for uſe.

A Cullis for all Sorts of Ragoo.

HAVING cut three pounds of lean veal, and half a pound of ham into ſlices, lay it into the bottom of a ſtew-pan, put in carrots and parſnips, and an onion ſliced; cover it, and ſet it a-ſtewing over a ſtove: when it has a good colour, and begins to ſtick, put to it a little melted butter, and ſhake in a little flour, keep it moving a little while till the flour is fried; then moiſten it with gravy and broth, of each a like quantity, then put in ſome parſley and baſil, a whole leek, a bay-leaf, ſome muſhrooms and truffles minced ſmall, three or four cloves, and the cruſt of two French rolls: let all theſe ſimmer together for three quarters of an hour; then take out the ſlices of veal, ſtrain it, and keep it for all ſorts of ragoos. Now compute the expence, and ſee if this diſh cannot be dreſſed full as well without this expence.

A Cullis for all Sorts of Butchers Meat.

YOU muſt take meat according to your company; if ten or twelve, you cannot take leſs than a leg of veal and a ham, with

all the fat, ſkin, and outſide cut off. Cut the leg of veal in pieces about the bigneſs of your fiſt, place them in your ſtew-pan, and then the ſlices of ham, two carrots, an onion cut in two; cover it it cloſe, let it ſtew ſoftly at firſt, and as it begins to be brown, take off the cover and turn it, to colour it on all ſides the ſame; but take care not to burn the meat. When it has a pretty brown colour, moiſten your cullis with broth made of beef, or other meat; ſeaſon your cullis with a little ſweet baſil, ſome cloves, with ſome garlic; pare a lemon, cut it in ſlices, and put it into your cullis, with ſome muſhrooms. Put into a ſtew-pan a good lump of butter, and ſet it over a ſlow fire; put into it two or three handfuls of flour, ſtir it with a wooden ladle, and let it take a colour; if your cullis be pretty brown, you muſt put in ſome flour. Your flour being brown with your cullis, pour it very ſoftly into your cullis, keeping it ſtirring with a wooden ladle; then let your cullis ſtew ſoftly, and ſkim off all the fat, put in two glaſſes of champaign, or other white-wine; but take care to keep your cullis very thin, ſo that you may take the fat well off, and clarify it. To clarify it, you muſt put it in a ſtove that draws well, and cover it cloſe, and let it boil without uncovering, till it boils over; then uncover it, and take off the fat that is round the ſtew-pan, then wipe it off the cover alſo, and cover it again. When your cullis is done, take out the meat, and ſtrain your cullis through a ſilk ſtrainer. This cullis is for all ſorts of ragoos, fowls, pies, and terrines.

Cullis the Italian Way.

PUT into a ſtew-pan half a ladleful of cullis, as much eſſence of ham, half a ladleful of gravy, as much of broth, three or four onions cut into ſlices, four or five cloves of garlic, a little beaten coriander-ſeed, with a lemon pared and cut into ſlices, a little ſweet baſil, muſhrooms, and good oil; put all over the fire, let it ſtew a quarter of an hour, take the fat well off, let it be of a good taſte, and you may uſe it with all ſorts of meat and fiſh, particularly with glazed fiſh. This ſauce will do for two chickens, ſix pigeons, quails, or ducklins, and all ſorts of tame and wild fowl. Now this Italian or French ſauce, is ſaucy.

Cullis of Craw-Fiſh.

YOU muſt get the middling ſort of craw-fiſh, put them over the fire, ſeaſoned with ſalt, pepper, and onion cut in ſlices; being done, take them out, pick them, and keep the tails after

they are ſcalded, pound the reſt together in a mortar; the more they are pounded the finer your cullis will be. Take a bit of veal, the bigneſs of your fiſt, with a ſmall bit of ham, an onion cut into four, put it into ſweat gently: if it ſticks but a very little to the pan, powder it a little. Moiſten it with broth, put in it ſome cloves, ſweet baſil in branches, ſome muſhrooms, with lemon pared and cut in ſlices: being done, ſkim the fat well, let it be of a good taſte; then take out your meat with a ſkimmer, and go on to thicken it a little with eſſence of ham: then put in your craw-fiſh, and ſtrain it off. Being ſtrained, keep it for a firſt courſe of craw-fiſh.

A White Cullis.

TAKE a piece of veal, cut it into ſmall bits, with ſome thin ſlices of ham, and two onions cut into four pieces; moiſten it with broth, ſeaſoned with muſhrooms, a bunch of parſley, green onions, three cloves, and ſo let it ſtew. Being ſtewed, take out all your meat and roots with a ſkimmer, put in a few crumbs of bread, and let it ſtew ſoftly; take the white of a fowl, or two chickens, and pound it in a mortar; being well pounded, mix it in your cullis, but it muſt not boil, and your cullis muſt be very white; but if it is not white enough, you muſt pound two dozen of ſweet-almonds blanched, and put into your cullis; then boil a glaſs of milk, and put it into your cullis: let it be of a good taſte, and ſtrain it off; then put it in a ſmall kettle, and keep it warm. You may uſe it for white loaves, white cruſt of bread and biſcuits.

Sauce for a Brace of Partridges, Pheaſants, or any thing you pleaſe.

ROAST a partridge, pound in well in a mortar, with the pinions of four turkies, with a quart of ſtrong gravy, and the livers of the partridges, and ſome truffles, and let it ſimmer till it be pretty thick, let it ſtand in a diſh for a while, then put two glaſſes of Burgundy into a ſtew-pan, with two or three ſlices of onions, a clove or two of garlic, and the above ſauce. Let it ſimmer a few minutes, then preſs it through a hair-bag into a ſtew-pan, add the eſſence of ham, let it boil for ſome time, ſeaſon it with good ſpice and pepper, lay your partridges, &c. in the diſh, and pour your ſauce in.

They will uſe as many fine ingredients to ſtew a pigeon, or fowl, as will make a very fine diſh, which is equal to boiling a leg of mutton in champaign.

It would be needleſs to name any more; though you have much more expenſive ſauce than this; however, I think here is enough to ſhew the folly of theſe fine French cooks. In their own country, they will make a grand entertainment with the expence of one of theſe diſhes; but here they want the little petty profit; and by this ſort of legerdemain, ſome fine eſtates are juggled into France.

CHAP. IV.

To make a Number of pretty little Diſhes, fit for a Supper, or Side-diſh, and little Corner-diſhes, for a great Table; and the reſt you have in the CHAPTER for LENT.

Hogs Ears forced.

TAKE four hogs ears, and half boil them, or take them ſouſed; make a force-meat thus: take half a pound of beef-ſuet, as much crumbs of bread, an anchovy, ſome ſage, boil and chop very fine a little parſley; mix all together with the yolk of an egg, a little pepper, ſlit your ears very carefully to make a place for your ſtuffing; fill them, flour them, and fry them in freſh butter till they are of a fine brown; then pour out all the fat clean, and put them to half a pint of gravy, a glaſs of white-wine, three tea-ſpoonfuls of muſtard, a piece of butter as big as a nutmeg rolled in flour, a little pepper, a ſmall onion whole; cover them cloſe, and let them ſtew ſoftly for half an hour, ſhaking your pan now and then. When they are enough, lay them in your diſh, and pour your ſauce over them, but firſt take out the onion. This makes a very pretty diſh; but if you would make a fine large diſh, take the feet, and cut all the meat in ſmall thin pieces, and ſtew with the ears. Seaſon with ſalt to your palate.

To force Cocks-Combs.

PARBOIL your cocks-combs, then open them with a point of a knife at the great end: take the white of a fowl, as much bacon and beef-marrow, cut theſe ſmall, and beat them fine in a marble mortar; ſeaſon them with ſalt, pepper, and grated nut-

meg,

meg, and mix it with an egg; fill the cocks-combs, and ſtew them in a little ſtrong gravy ſoftly for half an hour, then ſlice in ſome freſh muſhrooms and a few pickled ones; then beat up the yolk of an egg in a little gravy, ſtirring it. Seaſon with ſalt. When they are enough, diſh them up in little diſhes or plates.

To preſerve Cocks-Combs.

LET them be well cleaned, then put them into a pot, with ſome melted bacon, and boil them a little; about half an hour after, add a little bay ſalt, ſome pepper, a little vinegar, a lemon ſliced, and an onion ſtuck with cloves. When the bacon begins to ſtick to the pot, take them up, put them into the pan you would keep in, lay a clean linen cloth over them, and pour melted butter clarified over them, to keep them cloſe from the air. Theſe make a pretty plate at a ſupper.

To preſerve or pickle Pigs Feet and Ears.

TAKE your feet and ears ſingle, and waſh them well, ſplit the feet in two, put a bay-leaf between every foot, put in almoſt as much water as will cover them. When they are well ſteamed, add to them cloves, mace, whole pepper, and ginger, coriander-ſeed and ſalt, according to your diſcretion; put to them a bottle or two of Rheniſh wine, according to the quantity you do, half a ſcore bay-leaves, and a bunch of ſweet herbs. Let them boil ſoftly till they are very tender, then take them out of the liquor, lay them in an earthen pot, then ſtrain the liquor over them; when they are cold, cover them down cloſe, and keep them for uſe.

You ſhould let them ſtand to be cold; ſkim off all the fat, and then put in the wine and ſpice.

Pig's Feet and Ears, another Way.

TAKE two pig's ears ſouſed, cut them into long ſlips about three inches, and about as thick as a gooſe quill; put them in a ſtew-pan with a pint of good gravy, and half an onion cut very fine, ſtew them till they are tender; then add a little butter rolled in flour, a ſpoonful of muſtard, ſome pepper and ſalt, a little elder vinegar; toſs them up and put them in a diſh: have the feet cut in two, and put a bay-leaf between; tie them up, and boil them very tender in water and a little vinegar, with an onion or two, rub them over with the yolk of an egg, and ſprinkle bread-crumbs on them; broil or fry them, and put them round the ears.

To pickle Ox-Palates.

TAKE your palates, waſh them well with ſalt and water, and put them in a pipkin with water and ſome ſalt; and when they are ready to boil, ſkim them well, and put to them pepper, cloves, and mace, as much as will give them a quick taſte. When they are boiled tender (which will require four or five hours), peel them and cut them into ſmall pieces, and let them cool; then make the pickle of white-wine and vinegar, an equal quantity; boil the pickle, and put in the ſpices that were boiled in the palates; when both the pickle and palates are cold, lay your palates in a jar, and put to them a few bay-leaves, and a little freſh ſpice: pour the pickle over them, cover them cloſe, and keep them for uſe.

Of theſe you may at any time make a pretty little diſh, either with brown ſauce or white; or butter and muſtard and a ſpoonful of white-wine; or they are ready to put in made-diſhes.

To ſtew Cucumbers.

TAKE ſix cucumbers, pare them, and cut them in two, length ways, take out the ſeeds; take a dozen ſmall round-headed onions peeled; put ſome butter in a ſtew-pan, melt it, put in your onions and fry them brown; then put a ſpoonful of flour in, ſtir it till it is ſmooth, put in three quarters of a pint of brown gravy, and ſtir it all the time; then put in your cucumbers, with a glaſs of Liſbon, ſtew them till they are tender; ſeaſon with pepper and ſalt, and a little Kian pepper to your liking: obſerve to ſkim it well, becauſe the butter will riſe to the top. Send them to table in a diſh, or under your meat.

To ragoo Cucumbers.

TAKE two cucumbers, two onions, ſlice them, and fry them in a little butter, then drain them in a ſieve, put them into a ſauce-pan, add ſix ſpoonfuls of gravy, two of white-wine, a blade of mace; let them ſtew five or ſix minutes: then take a piece of butter as big as a walnut rolled in flour, ſhake them together, and when it is thick, diſh them up.

A Fricaſey of Kidney-Beans.

TAKE a quart of the ſeed, when dry, ſoak them all night in river-water, then boil them on a ſlow fire till quite tender; take

take a quarter of a peck of onions, ſlice them thin, fry them in butter till brown; then take them out of the butter, and put them in a quart of ſtrong-drawn gravy. Boil them till you may maſh them fine, then put in your beans, and give them a boil or two. Seaſon with pepper, ſalt, and nutmeg.

To dreſs Windſor-Beans.

TAKE the ſeed, boil them till they are tender; then blanch them, and fry them in clarified butter. Melt butter, with a drop of vinegar, and pour over them. Stew them with ſalt, pepper, and nutmeg.

Or you may eat them with butter, ſack, ſugar, and a little powder of cinnamon.

To make Jumballs.

TAKE a pound of fine flour and a pound of fine powder-ſugar, make them into a light paſte, with whites of eggs beat fine: then add half a pint of cream, half a pound of freſh butter melted, and a pound of blanched almonds well beat. Knead them altogether thoroughly, with a little roſe-water, and cut out your jumballs in what figures you fancy; and either bake them in a gentle oven, or fry them in freſh butter, and they make a pretty ſide or corner diſh. You may melt a little butter with a ſpoonful of ſack, and throw fine ſugar all over the diſh. If you make them in pretty figures, they make a fine little diſh.

To make a Ragoo of Onions.

TAKE a pint of little young onions, peel them, and take four large ones, peel them, and cut them very ſmall; put a quarter of a pound of good butter into a ſtew-pan, when it is melted and done making a noiſe, throw in your onions, and fry them till they begin to look a little brown: then ſhake in a little flour, and ſhake them round till they are thick; throw in a little ſalt, a little beaten pepper, a quarter of a pint of good gravy, and a tea-ſpoonful of muſtard. Stir all together, and when it is well taſted and of a good thickneſs, pour it into your diſh, and garniſh it with fried crumbs of bread. They make a pretty little diſh, and are very good. You may ſtew raſpings in the room of flour, if you pleaſe.

A Ragoo

A Ragoo of Oyſters

OPEN twenty large oyſters, take them out of their liquor, ſave the liquor, and dip the oyſters in a batter made thus: take two eggs, beat them well, a little lemon-peel grated, a little nutmeg grated, a blade of mace pounded fine, a little parſley chopped fine; beat all together with a little flour, have ready ſome butter or dripping in a ſtew-pan; when it boils, dip in your oyſters, one by one, into the batter, and fry them of a fine brown; then with an egg-ſlice take them out, and lay them in a diſh before the fire. Pour the fat out of the pan, and ſhake a little flour over the bottom of the pan, then rub a little piece of butter, as big as a ſmall walnut, all over with your knife, whilſt it is over the fire; then pour in three ſpoonfuls of the oyſter-liquor ſtrained, one ſpoonful of white-wine, and a quarter of a pint of gravy; grate a little nutmeg, ſtir all together, throw in the oyſters, give the pan a toſs round, and when the ſauce is of a good thickneſs, pour all into the diſh, and garniſh with raſpings.

A Ragoo of Aſparagus.

SCRAPE a hundred of graſs very clean, and throw it into cold water. When you have ſcraped all, cut as far as is good and green, about an inch long, and take two heads of endive clean, waſhed and picked, cut it very ſmall, a young lettuce, clean waſhed and cut ſmall, a large onion, peeled and cut ſmall; put a quarter of a pound of butter into a ſtew-pan, when it is melted throw in the above things: toſs them about, and fry them ten minutes; then ſeaſon them with a little pepper and ſalt, ſhake in a little flour, toſs them about, then pour in half a pint of gravy. Let them ſtew till the ſauce is very thick and good; then pour all into your diſh. Save a few of the little tops of the graſs to garniſh the diſh.

N. B. You muſt not fry the aſparagus: boil it in a little water, and put them in your ragoo, and then they will look green.

A Ragoo of Livers.

TAKE as many livers as you would have for your diſh. A turkey's liver and ſix fowls livers will make a pretty diſh. Pick the galls from them, and throw them into cold water; take the ſix livers, put them in a ſauce-pan with a quarter of a pint of gravy,

vy, a ſpoonful of muſhrooms, either pickled or freſh, a ſpoonful of catchup, a little piece of butter as big as a nutmeg, rolled in flour; ſeaſon them with pepper and ſalt to your palate. Let them ſtew ſoftly ten minutes: in the mean while broil the turkey's liver nicely, lay it in the middle, and the ſtewed livers round. Pour the ſauce all over, and garniſh with lemon.

To ragoo Cauliflowers.

TAKE a large cauliflower, waſh it very clean, and pick it in pieces, as for pickling; make a nice brown cullis, and ſtew them till tender, ſeaſon with pepper and ſalt, put them into your diſh with the ſauce over; boil a few ſprigs of the cauliflower in water, to garniſh with.

Stewed Peas and Lettuce.

TAKE a quart of green peas, two large cabbage-lettuces, cut ſmall acroſs, and waſhed very clean; put them in a ſtew-pan with a quart of gravy, and ſtew them till tender, put in ſome butter rolled in flour, ſeaſon with pepper and ſalt: when of a proper thickneſs, diſh them up.

N. B. Some like them thickened with the yolks of four eggs. Others like an onion chopped very fine and ſtewed with them with two or three raſhers of lean ham.

Another Way to ſtew Peas.

TAKE a pint of peas, put them in a ſtew-pan with a handful of chopped parſley; juſt cover them with water, ſtew them till tender; then beat up the yolks of two eggs, put in ſome double-refined ſugar to ſweeten them, put in the eggs and toſs them up; then put them in your diſh.

Cods-ſounds broiled with Gravy.

SCALD them in hot water, and rub them with ſalt well; blanch them, that is, take off the blackd dirty ſkin, then ſet them on in cold water, and let them ſimmer till they begin to be tender; take them out and flour them, and broil them on the grid-iron. In the mean time take a little good gravy, a little muſtard, a little bit of butter rolled in flour, give it a boil, ſeaſon it with pepper and ſalt. Lay the ſounds in your diſh, and pour your ſauce over them.

A forced Cabbage.

TAKE a fine white-heart cabbage, about as big as a quarter of a peck, lay it in water two or three hours, then half boil it, ſet it in a cullender to drain, then very carefully cut out the heart, but take great care not to break off any of the outſide leaves, fill it with force-meat made thus: take a pound of veal, half a pound of bacon, fat and lean together, cut them ſmall, and beat them fine in a mortar, with four eggs boiled hard. Seaſon it with pepper and ſalt, a little beaten mace, a very little lemon-peel cut fine, ſome parſley chopped fine, a very little thyme, and two anchovies: when they are beat fine, take the crumb of a ſtale roll, ſome muſhrooms, if you have them, either pickled or freſh, and the heart of the cabbage you cut out chopped fine. Mix all together with the yolk of an egg, then fill the hollow part of the cabbage, and tie it with a pack-thread; then lay ſome ſlices of bacon to the bottom of a ſtew-pan or ſauce-pan, and on that a pound of coarſe lean beef, cut thin; put in the cabbage, cover it cloſe, and let it ſtew over a ſlow fire, till the bacon begins to ſtick to the pan, ſhake in a little flour, then pour in a quart of broth, an onion ſtuck with cloves, two blades of mace, ſome whole pepper, a little bundle of ſweet herbs; cover it cloſe, and let it ſtew very ſoftly an hour and a half, put in a glaſs of red-wine, give it a boil, then take it up, lay it in the diſh, and ſtrain the gravy and pour over: untie it firſt. This is a fine ſide-diſh, and the next day makes a fine haſh, with a veal-ſteak nicely broiled and laid on it.

Stewed Red Cabbage.

TAKE a red cabbage, lay it in cold water an hour, then cut it into thin ſlices acroſs, and cut it into little pieces. Put it into a ſtew-pan, with a pound of ſauſages, a pint of gravy, a little bit of ham or lean bacon; cover it cloſe, and let it ſtew half an hour; then take the pan off the fire, and ſkim off the fat, ſhake in a little flour, and ſet it on again. Let it ſtew two or three minutes, then lay the ſauſages in your diſh, and pour the reſt all over. You may, before you take it up, put in half a ſpoonful of vinegar.

Savoys forced and ſtewed.

TAKE two ſavoys, fill one with force-meat, and the other without. Stew them with gravy; ſeaſon them with pepper and

and ſalt, and when they are near enough, take a piece of butter, as big as a large walnut, rolled in flour, and put in. Let them ſtew till they are enough, and the ſauce thick; then lay them in your diſh, and pour the ſauce over them. Theſe things are beſt done on a ſtove.

To force Cucumbers.

TAKE three large cucumbers, ſcoop out the pith, fill them with fried oyſters, ſeaſoned with pepper and ſalt; put on the piece again you cut off, ſew it with a coarſe thread, and fry them in the butter the oyſters are fried in: then pour out the butter, and ſhake in a little flour, pour in half a pint of gravy, ſhake it round and put in the cucumbers. Seaſon it with a little pepper and ſalt; let them ſtew ſoftly till they are tender, then lay them in a plate, and pour the gravy over them: or you may force them with any ſort of force-meat you fancy, and fry them in hog's lard, and then ſtew them in gravy and red-wine.

Fried Sauſages.

TAKE half a pound of ſauſages, and ſix apples, ſlice four about as thick as a crown, cut the other two in quarters, fry them with the ſauſages of a fine light brown, lay the ſauſages in the middle of the diſh, and the apples round. Garniſh with the quartered apples.

Stewed cabbage and ſauſages fried is a good diſh; then heat cold peas-pudding in the pan, lay it in the diſh and the ſauſages round, heap the pudding in the middle, and lay the ſauſages all round thick up, edge-ways, and one in the middle at length.

Collops and Eggs.

CUT either bacon, pickled beef, or hung mutton into thin ſlices; broil them nicely, lay them in a diſh before the fire, have ready a ſtew-pan of water boiling, break as many eggs as you have collops, break them one by one in a cup, and pour them into the ſtew-pan. When the whites of the eggs begin to harden, and all look of a clear white, take them up one by one in an egg-ſlice, and lay them on the collops.

To dreſs cold Fowl or Pigeon.

CUT them in four quarters, beat up an egg or two, according to what you dreſs, grate a little nutmeg in, a little ſalt, ſome

parſley chopped, a few crumbs of bread, beat them well together, dip them in this batter, and have ready ſome dripping hot in a ſtew-pan, in which fry them of a fine light brown: have ready a little good gravy, thickened with a little flour, mixed with a ſpoonful of catchup; lay the fry in the diſh, and pour the ſauce over. Garniſh with lemon, and a few muſhrooms, if you have any. A cold rabbit eats well done thus.

To mince Veal.

CUT your veal as fine as poſſible, but do not chop it; grate a little nutmeg over it, ſhred a little lemon-peel very fine, throw a very little ſalt on it, drudge a little flour over it. To a large plate of veal, take four or five ſpoonfuls of water, let it boil, then put in the veal, with a piece of butter as big as an egg, ſtir it well together; when it is all thorough hot, it is enough. Have ready a very thin piece of bread toaſted brown, cut it into three-corner ſippets, lay it round the plate, and pour in the veal. Juſt before you pour it in, ſqueeze in half a lemon, or half a ſpoonful of vinegar. Garniſh with lemon. You may put gravy in the room of water, if you love it ſtrong, but it is better without.

To fry cold Veal.

CUT it in pieces about as thick as half a crown, and as long as you pleaſe, dip them in the yolk of an egg, and then in crumbs of bread, with a few ſweet herbs, and ſhred lemon-peel in it; grate a little nutmeg over them, and fry them in freſh butter. The butter muſt be hot, juſt enough to fry them in: in the mean time, make a little gravy of the bone of the veal; when the meat is fried take it out with a fork, and lay it in a diſh before the fire, then ſhake a little flour into the pan, and ſtir it round; then put in a little gravy, ſqueeze in a little lemon, and pour it over the veal. Garniſh with lemon.

To toſs up cold Veal White.

CUT the veal into little thin bits, put milk enough to it for ſauce, grate in a little nutmeg, a very little ſalt, a little piece of butter rolled in flour: to half a pint of milk, the yolks of two eggs well beat, a ſpoonful of muſhroom-pickle, ſtir all together till it is thick; then pour it into your diſh, and garniſh with lemon.

Cold fowl ſkinned, and done this way, eats well; or the beſt end of a cold breaſt of veal; firſt fry it, drain it from the fat; then pour this ſauce to it.

To haſh Cold Mutton.

CUT you mutton with a very ſharp knife in very little bits, as thin as poſſible; then boil the bones with an onion, a little ſweet herbs, a blade of mace, a very little whole pepper, a little ſalt, a piece of cruſt toaſted very criſp: let it boil till there is juſt enough for ſauce, ſtrain it, and put it into a ſauce-pan, with a piece of butter rolled in flour; put in the meat, when it is very hot it is enough. Have ready ſome thin bread toaſted brown, cut three-corner-ways, lay them round the diſh, and pour in the haſh. As to walnut-pickle, and all ſorts of pickles, you muſt put in according to your fancy. Garniſh with pickles. Some love a ſmall onion peeled, and cut very ſmall, and done in the haſh.

To haſh Mutton like Veniſon.

CUT it very thin as above; boil the bones as above; ſtrain the liquor, where there is juſt enough for the haſh, to a quarter of a pint of gravy put a large ſpoonful of red-wine, an onion peeled and chopped fine, a very little lemon-peel ſhred fine, a piece of butter as big as a ſmall walnut rolled in flour; put it into a ſauce-pan with the meat, ſhake it all together, and when it is thoroughly hot, pour it into your diſh. Haſh beef the ſame way.

To make Collops of Cold Beef.

IF you have any cold inſide of a ſurloin of beef, take off all the fat, cut it very thin in little bits, cut an onion very ſmall, boil as much water or gravy as you think will do for ſauce; ſeaſon it with a little pepper and ſalt, and a bundle of ſweet herbs. Let the water boil, then put in the meat, with a good piece of butter rolled in flour, ſhake it round, and ſtir it. When the ſauce is thick and the meat done, take out the ſweet herbs, and pour it into your diſh. They do better than freſh meat.

To make a Florendine of Veal.

TAKE two kidneys of veal, fat and all, and mince them very fine, then chop a few herbs and put to it, and add a few currants: ſeaſon it with cloves, mace, nutmeg, and a little ſalt, four or five yolks of eggs chopped fine, and ſome crumbs of bread, a pippin or two chopped, ſome candied lemon-peel cut ſmall, a little ſack, and orange-flower-water. Lay a ſheet of puff-paſte at the bottom of your diſh, and put in the ingredi-

ents, and cover it with another ſheet of puff-paſte. Bake it in a ſlack oven, ſcrape ſugar on the top, and ſerve it up hot.

To make Salmagundy.

TAKE two or three Roman or cabbage lettuces, and when you have waſhed them clean, ſwing them pretty dry in a cloth; then beginning at the open end, cut them croſs-ways, a fine as a good big thread, and lay the lettuces ſo cut, about an inch thick, all over the bottom of a diſh. When you have thus garniſhed your diſh, take two cold roaſted pullets or chickens, and cut the fleſh off the breaſts and wings into ſlices, about three inches long, a quarter of an inch broad, and as thin as a ſhilling: lay them upon the lettuce round the end to the middle of the diſh, and the other towards the brim; then having boned and cut ſix anchovies, each into eight pieces, lay them all between each ſlice of the fowls, then cut the lean meat off the legs into dice, and cut a lemon into ſmall dice; then mince the yolks of four eggs, three or four anchovies, and a little parſley, and make a round heap of theſe in your diſh, piling it up in the form of a ſugar-loaf, and garniſh it with onions as big as the yolks of eggs, boiled in a good deal of water very tender and white. Put the largeſt of the onions in the middle on the top of the ſalmagundy, and lay the reſt all round the brim of the diſh, as thick as you can lay them; then beat ſome ſallad-oil up with vinegar, ſalt, and pepper, and pour over all. Garniſh with grapes juſt ſcalded, or French-beans blanched, or naſtertinm-flowers, and ſerve it up for a firſt courſe.

Another Way.

MINCE two chickens, either boiled or roaſted, very fine, or veal, if you pleaſe; alſo mince the yolks of hard eggs very ſmall, and mince the whites very ſmall by themſelves; ſhred the pulp of two or three lemons very ſmall, then lay in your diſh a layer of mince-meat, and a layer of yolks of eggs, a layer of whites, a layer of anchovies, a layer of your ſhred lemon-pulp, a layer of pickles, a layer of ſorrel, a layer of ſpinach, and ſhalots ſhred ſmall. When you have filled a diſh with the ingredients, ſet an orange or lemon on the top; then garniſh with horſe-raddiſh ſcraped, barberries, and ſliced lemon. Beat up ſome oil, with the juice of lemon, ſalt, and muſtard, thick, and ſerve it up for a ſecond courſe, ſide-diſh, or middle-diſh, for ſupper.

A third

A third Salmagundy.

MINCE veal or fowl very ſmall, a pickled herring boned and picked ſmall, cucumber minced ſmall, apples minced ſmall, an onion peeled and minced ſmall, ſome pickled red-cabbage chopped ſmall, cold pork minced ſmall, or cold duck or pigeons minced ſmall, boiled parſley chopped fine, celery cut ſmall, the yolks of hard eggs chopped ſmall, and the whites chopped ſmall, and either lay all the ingredients by themſelves ſeparate on ſaucers, or in heaps in a diſh. Diſh them out with what pickles you have, and ſliced lemon nicely cut; and if you can get naſtertium-flowers, lay them round it. This is a fine middle diſh for ſupper; but you may always make ſala-magundy of ſuch things as you have, according to your fancy. The other ſorts you have in the chapter of faſts.

To make little Paſties.

TAKE the kidney of a loin of veal cut very fine, with as much of the fat, the yolks of two hard eggs, ſeaſoned with a little ſalt, and half a ſmall nutmeg. Mix them well together, then roll it well in a puff-paſte cruſt, make three of it, and fry them nicely in hog's-lard or butter.

They make a pretty little diſh for change. You may put in ſome carrots, and a little ſugar and ſpice, with the juice of an orange, and ſometimes apples, firſt boiled and ſweetened, with a little juice of lemon, or any fruit you pleaſe.

Petit Paſties for garniſhing Diſhes.

MAKE a ſhort cruſt, roll it thick, make them about as big as the bowl of a ſpoon, and about an inch deep: take a piece of veal, enough to fill the patty, as much bacon and beef-ſuet, ſhred them all very fine, ſeaſon them with pepper and ſalt, and a little ſweet herbs; put them into a little ſtew-pan, keep turning them about, with a few muſhrooms chopped ſmall, for eight or ten minutes; then fill your petty-patties, and cover them with ſome cruſt. Colour them with the yolk of an egg, and bake them. Sometimes fill them with oyſters for fiſh, or the melts of the fiſh pounded, and ſeaſoned with pepper and ſalt; fill them with lobſters, or what you fancy. They make a fine garniſhing, and give a diſh a fine look: if for a calf's head, the brains ſeaſoned is moſt proper, and ſome with oyſters.

Ox Palates baked.

WHEN you ſalt a tongue, cut off the root, and take ſome ox palates, waſh them clean, cut them into ſix or ſeven pieces, put them into an earthen pot, juſt cover them with water, put in a blade or two of mace, twelve whole pepper-corns, three or four cloves, a little bundle of ſweet herbs, a ſmall onion, half a ſpoonful of raſpings; cover it cloſe with brown paper, and let it be well baked. When it comes out of the oven, ſeaſon it with ſalt to your palate.

CHAP. V.

TO DRESS FISH.

AS to boiled fiſh of all ſorts, you have full directions in the Lent chapter. But here we can fry fiſh much better, becauſe we have beef-dripping, or hog's lard.

Obſerve always in the frying of any ſort of fiſh; firſt, that you dry your fiſh very well in a clean cloth, then do your fiſh in this manner: beat up the yolks of two or three eggs, according to your quantity of fiſh; take a ſmall paſtry-bruſh, and put the egg on, ſhake ſome crumbs of bread and flour mixt, over the fiſh, and then fry it. Let your ſtew-pan you fry them in be very nice and clean, and put in as much beef-dripping, or hog's-lard, as will almoſt cover your fiſh; and be ſure it boils before you put in your fiſh. Let it fry quick, and let it be of a fine light brown, but not too dark a colour. Have your fiſh-ſlice ready, and if there is occaſion turn it: when it is enough, take it up, and lay a coarſe cloth on a diſh, on which lay your fiſh, to drain all the greaſe from it; if you fry parſley, do it quick, and take great care to whip it out of the pan as ſoon as it is criſp, or it will loſe its fine colour. Take great care that your dripping be very nice and clean. You have directions in the eleventh chapter, how to make it fit for uſe, and have it always in readineſs.

Some love fiſh in batter; then you muſt beat an egg fine, and dip your fiſh in juſt as you are going to put it in the pan;

or

or as good a battar as any, is a little ale and flour beat up, juſt as you are ready for it, and dip the fiſh, to fry it.

Lobſter Sauce.

TAKE a fine hen lobſter, take out all the ſpawn, and bruiſe it in a mortar very fine, with a little butter; take all the meat out of the claws and tail, and cut it in ſmall ſquare pieces; put the ſpawn and meat in a ſtew-pan with a ſpoonful of anchovy-liquor, and one ſpoonful of catchup, a blade of mace, a piece of a ſtick of horſe-raddiſh, half a lemon, a gill of gravy, a little butter rolled in flour, juſt enough to thicken it; put in half a pound of butter nicely melted, boil it gently up for ſix or ſeven minutes; take out the horſe-raddiſh, mace, and lemon, and ſqueeze the juice of the lemon into the ſauce; juſt ſimmer it up, and then put it in your boats.

Shrimp Sauce.

TAKE half a pint of ſhrimps, waſh them very clean, put them in a ſtew-pan with a ſpoonful of fiſh-lear, or anchovy-liquor, a pound of butter melted thick, boil it up for five minutes, and ſqueeze in half a lemon; toſs it up, and then put it in your cups or boats.

To make Oyſter-Sauce for Fiſh.

TAKE a pint of large oyſters, ſcald them, and then ſtrain them through a ſieve, waſh the oyſters very clean in cold water, and take the beards off; put them in a ſtew-pan, pour the liquor over them, but be careful to pour the liquor gently out of the veſſel you have ſtrained it into, and you will leave all the ſediment at the bottom, which you muſt be careful not to put into your ſtew-pan; then add a large ſpoonful of anchovy-liquor, two blades of mace, half a lemon, ſome butter rolled in flour, enough to thicken it; then put in half a pound of butter, boil it up till the butter is melted; then take out the mace and lemon, ſqueeze the lemon-juice into the ſauce, give it a boil up, ſtir it all the time, and then put it into your boats or baſons.

N. B. You may put in a ſpoonful of catchup.

To make Anchovy-Sauce.

TAKE a pint of gravy, put in an anchovy, take a quarter of a pound of butter rolled in a little flour, and ſtir all together till

till it boils. You may add a little juice of a lemon, catchup, red-wine, and walnut-liquor, juſt as you pleaſe.

Plain butter melted thick, with a ſpoonful of walnut pickle, or catchup, is good ſauce, or anchovy: in ſhort you may put as many things as you fancy into ſauce. All other ſauce for fiſh you have in the Lent chapter.

To dreſs a Brace of Carp.

TAKE a piece of butter and put into a ſtew-pan, melt it and put in a large ſpoonful of flour, keep it ſtirring till it is ſmooth; then put in a pint of gravy, and a pint of red-port or claret, a little horſe-raddiſh ſcraped, eight cloves, four blades of mace, and a dozen corns of all-ſpice, tie them in a little linen rag, a bundle of ſweet herbs, half a lemon, three anchovies, a little onion chopped very fine; ſeaſon with pepper ſalt, and Kian pepper, to your liking; ſtew it for half an hour, then ſtrain it through a ſieve into the pan you intend to put your fiſh in; let your carp be well cleaned and ſcaled, then put the fiſh in with the ſauce, and ſtew them very gently for half an hour; then turn them, and ſtew them fifteen minutes longer, put in along with your fiſh ſome truffles and morels ſcalded, ſome pickled muſhrooms, a artichoke-bottom, and about a dozen large oyſters, ſqueeze the juice of half a lemon in, ſtew it five minutes; then put your carp in your diſh, and pour all the ſauce over. Garniſh with fried ſippets, and the roe of the fiſh, done thus: beat the roe up well with the yolks of two eggs, a little flour, a little lemon-peel chopped fine, ſome pepper, ſalt, and a little anchovy-liquor; have ready a pan of beef-dripping boiling, drop the roe in, to be about as big as a crown-piece, fry it of a light brown, and put it round the diſh, with ſome oyſters fried in batter, and ſome ſcraped horſe-raddiſh.

N. B. Stick your fried ſippets in the fiſh.

You may fry the carp firſt, if you pleaſe, but the above is the moſt modern way.

Or, if you are in a great hurry, while the ſauce is making, you may boil the fiſh with ſpring-water, half a pint of vinegar, a little horſe-raddiſh, and bay-leaf; put your fiſh in the diſh, and pour the ſauce over.

CHAP. VI.

Of SOUPS and BROTHS.

To make ſtrong Broth for Soup or Gravy.

TAKE a ſhin of beef, a knuckle of veal, and a ſcrag of mutton, put them in five gallons of water; then let it boil up, ſkim it clean, and ſeaſon it with ſix large onions, four good leeks, four heads of celery, two carrots, two turnips, a bundle of ſweet herbs, ſix cloves, a dozen corns of all-ſpice, and ſome ſalt; ſkim it very clean, and let it ſtew gently for ſix hours; then ſtrain it off, and put it by for uſe.

When you want very ſtrong gravy, take a ſlice of bacon, lay it in a ſtew-pan; take a pound of beef, cut it thin, lay it on the bacon, ſlice a good piece of carrot in, an onion ſliced, a good cruſt of bread, a few ſweet herbs, a little mace, cloves, nutmeg, and whole pepper, an anchovy; cover it, and ſet it on a ſlow fire five or ſix minutes, and pour in a quart of the above gravy; cover it cloſe, and let it boil ſoftly till half is waſted. This will be a rich, high brown ſauce for fiſh, fowl, or ragoo.

Gravy for White Sauce.

TAKE a pound of any part of the veal, cut it into ſmall pieces, boil it in a quart of water, with an onion, a blade of mace, two cloves, and a few whole pepper-corns. Boil it till it is as rich as you would have it.

Gravy for Turkey, Fowl, or Ragoo.

TAKE a pound of lean beef, cut and hack it well, then flour it well, put a piece of butter as big as a hen's egg in a ſtew-pan; when it is melted, put in your beef, fry it on all ſides a little brown, then pour in three pints of boiling water, and a bundle of ſweet herbs, two or three blades of mace, three or four cloves, twelve whole pepper-corns, a little bit of carrot, a little piece of cruſt of bread toaſted brown; cover it cloſe, and let it boil till there is about a pint or leſs; then ſeaſon it with ſalt, and ſtrain it off.

Gravy for a Fowl, when you have no Meat nor Gravy ready.

TAKE the neck, liver, and gizzard, boil them in half a pint of water, with a little piece of bread toaſted brown, a little pepper and ſalt, and a little bit of thyme. Let them boil till there is about a quarter of a pint; then pour in half a glaſs of red-wine, boil it and ſtrain it, then bruiſe the liver well in, and ſtrain it again; thicken it with a little piece of butter rolled in flour, and it will be very good.

An ox's kidney makes good gravy, cut all to pieces, and boiled with ſpice, &c. as in the foregoing receipts.

You have a receipt in the beginning of the book, in the preface for gravies.

Vermicelli Soup.

TAKE three quarts of the broth, and one of the gravy mixed together, a quarter of a pound of vermicelli, blanched in two quarts of water; put it into the ſoup, boil it up for ten minutes, and ſeaſon with ſalt, if it wants any; put it in your tureen, with a cruſt of a French roll baked.

Macaroni Soup.

TAKE three quarts of the ſtrong broth, and one of the gravy mixed together; take half a pound of ſmall pipe-macaroni, and boil it in three quarts of water, with a little butter in it, till it is tender; then ſtrain it through a ſieve, cut it in pieces of about two inches long, put it in your ſoup, and boil it up for ten minutes, and then ſend it to table in a tureen, with the cruſt of a French roll baked.

To make Mutton or Veal Gravy.

CUT and hack your veal well, ſet it on the fire with water, ſweet herbs, mace, and pepper. Let it boil till it is as good as you would have it, then ſtrain it off. Your fine cooks always, if they can, chop a partridge or two, and put into gravies.

To make a ſtrong Fiſh-Gravy.

TAKE two or three eels, or any fiſh you have, ſkin or ſcale them, gut them and waſh them from grit, cut them into little pieces, put them into a ſauce-pan, cover them with water, a little cruſt of bread toaſted brown, a blade or two of mace, and ſome whole pepper, a few ſweet herbs, and a very little bit

of lemon-peel. Let it boil till it is rich and good, then have ready a piece of butter, according to your gravy; if a pint, as big as a walnut. Melt it in the ſauce-pan, then ſhake in a little flour, and toſs it about till it is brown, and then ſtrain in the gravy to it. Let it boil a few minutes, and it will be good.

To make Plum-Porridge for Chriſtmas.

TAKE a leg and ſhin of beef, put them into eight gallons of water, and boil them till they are very tender, and when the broth is ſtrong ſtrain it out; wipe the pot and put in the broth again; then ſlice ſix penny loaves thin, cut off the top and bottom, put ſome of the liquor to it, cover it up and let it ſtand a quarter of an hour, boil it and ſtrain it, and then put it into your pot. Let it boil a quarter of an hour, then put in five pounds of currants, clean waſhed and picked; let them boil a little, and put in five pounds of raiſins of the ſun, ſtoned, and two pounds of prunes, and let them boil till they ſwell; then put in three quarters of an ounce of mace, half an ounce of cloves, two nutmegs, all of them beat fine, and mix it with a little liquor cold, and put them in a very little while, and take off the pot; then put in three pounds of ſugar, a little ſalt, a quart of ſack, a quart of claret, and the juice of two or three lemons. You may thicken with ſago inſtead of bread, if you pleaſe; pour them into earthen pans, and keep them for uſe. You muſt boil two pounds of prunes in a quart of water till they are tender, and ſtrain them into the pot when it is boiling.

To make ſtrong Broth to keep for Uſe.

TAKE part of a leg of beef, and the ſcrag-end of a neck of mutton, break the bones in pieces, and put to it as much water as will cover it, and a little ſalt; and when it boils, ſkim it clean, and put into it a whole onion ſtuck with cloves, a bunch of ſweet herbs, ſome pepper, and a nutmeg quartered. Let theſe boil till the meat is boiled in pieces, and the ſtrength boiled out of it; ſtrain it out, and keep it for uſe.

A Craw-fiſh Soup.

TAKE a gallon of water, and ſet it a-boiling; put in it a bunch of ſweet herbs, three or four blades of mace, an onion ſtuck with cloves, pepper, and ſalt; then have about two hundred craw fiſh, ſave about twenty, then pick the reſt from the ſhells, ſave the tails whole; beat the body and ſhells in a mortar,

tar, with a pint of peas, green or dry, firſt boiled tender in fair water; put your boiling water to it, and ſtrain it boiling hot through a cloth till you have all the goodneſs out of it: ſet it over a ſlow fire or ſtew-hole, have ready a French roll cut very thin, and let it be very dry, put it to your ſoup, let it ſtew till half is waſted, then put a piece of butter as big as an egg into a ſauce-pan, let it ſimmer till it has done making a noiſe, ſhake in two tea-ſpoonfuls of flour, ſtirring it about, and an onion; put in the tails of the fiſh, give them a ſhake round, put to them a pint of good gravy, let it boil four or five minutes ſoftly, take out the onion, and put to it a pint of the ſoup, ſtir it well together, and pour it all together, and let it ſimmer very ſoftly a quarter of an hour; fry a French roll very nice and brown, and the twenty craw-fiſh; pour your ſoup into the diſh, and lay the roll in the middle, and the craw-fiſh round the diſh.

Fine cooks boil a brace of carp and tench, and may be a lobſter or two, and many more rich things, to make a craw-fiſh ſoup; but the above is full as good, and wants no addition.

To make Soup-Santea, or Gravy-Soup.

TAKE two quarts of the broth (page 123), and two quarts of the following gravy: take ſix good raſhers of lean ham, put it in the bottom of a ſtew-pan; then put over it three pounds of lean beef, and over the beef three pounds of lean veal, ſix onions cut in ſlices, two carrots, and two turnips ſliced, two heads of celery, and a bundle of ſweet herbs, ſix cloves, and two blades of mace; put a little water at the bottom, draw it very gently till it ſticks, then put in a gallon of boiling water; let it ſtew for two hours, ſeaſon with ſalt, and ſtrain it off; then have ready a carrot cut in ſmall ſlices of two inches long, and about as thick as a gooſe quill, a turnip, two heads of leeks, two heads of celery, two heads of endiff cut acroſs, two cabbage-lettuces cut acroſs, a very little ſorrel and chervill; put them in a ſtew-pan, and ſweat them for fifteen minutes gently; then put them in your ſoup, boil it up gently for ten minutes; put it in your tureen with a cruſt of French roll.

N. B. You may boil the herbs in two quarts of water for ten minutes, if you like them beſt ſo; your ſoup will be the clearer.

A Green

A Green Peas-Soup.

TAKE a ſmall knuckle of veal, and two pounds of lean mutton, and one pound of lean ham, cut them in thin ſlices, lay the ham at the bottom of a ſoup-pot, the mutton on the ham, the veal upon the mutton; then cut ſix onions in ſlices and put on, two or three turnips, two carrots, three heads of celery cut ſmall, a little thyme, four cloves, and four blades of mace; put a little water at the bottom, cover the pot cloſe, and draw it gently, but do not let it ſtick; then put in ſix quarts of boiling water, let it ſtew gently for four hours, and ſkim it well; take two quarts of green-peas, and ſtew them in ſome of the broth till tender; then ſtrain them off, and put them in a marble mortar, and beat them fine, put the liquor in, and mix them up; (if you have no mortar, you muſt bruiſe them in the beſt manner you can); take a tammy, or a fine cloth, and rub them through till you have rubbed all the pulp out, and then put your ſoup in a clean pot, and boil it up for fifteen minutes; ſeaſon with ſalt and a little pepper: if your ſoup is not thick enough, take the crumb of a French roll, and boil it in a little of the ſoup, beat it in the mortar, and rub it through your tammy or cloth; then put it in your ſoup, and boil it up; then put it in your tureen, with dice of bread toaſted very hard.

Another Way to make Green Peas-Soup.

TAKE a gallon of water, make it boil; then put in ſix onions, four turnips, two carrots, and two heads of celery cut in ſlices, four cloves, four blades of mace, four cabbage-lettuces cut ſmall, ſtew them for an hour; then ſtrain it off, and put in two quarts of old green-peas, and boil them in the liquor till tender; then beat or bruiſe them, and mix them up with the broth, and rub them through a tammy or cloth, and put it in a clean pot, and boil it up fifteen minutes, ſeaſon with pepper and ſalt to your liking; then put your ſoup in your tureen, with ſmall dices of bread toaſted very hard.

A Peas-Soup for Winter.

TAKE about four pounds of lean beef, cut it in ſmall pieces, about a pound of lean bacon, or pickled pork, ſet it on the fire with two gallons of water, let it boil, and ſkim it well; then put in ſix onions, two turnips, one carrot, and four heads of celery cut ſmall, twelve corns of all-ſpice, and put

put in a quart of ſplit-peas, boil it gently for three hours; then ſtrain them through a ſieve, and rub the peas well through; then put your ſoup in a clean pot, and put in ſome dried mint rubbed very fine to powder, cut the white of four heads of celery, and two turnips in dices, and boil them in a quart of water for fifteen minutes; then ſtrain them off, and put them in your ſoup, take about a dozen of ſmall raſhers of bacon fried, and put them into your ſoup, ſeaſon with pepper and ſalt to your liking, boil it up for fifteen minutes; then put it in your tureen, with dices of bread fried very criſp.

Another Way to make it.

WHEN you boil a leg of pork, or a good piece of beef, ſave the liquor. When it is cold take off the fat; the next day boil a leg of mutton, ſave the liquor, and when it is cold take off the fat, ſet it on the fire, with two quarts of peas. Let them boil till they are tender, then put in the pork or beef liquor, with the ingredients as above, and let it boil till it is as thick as you would have it, allowing for the boiling again; then ſtrain it off, and add the ingredients as above. You may make your ſoup of veal or mutton gravy if you pleaſe, that is according to your fancy.

A Cheſnut-Soup.

TAKE half a hundred of cheſnuts, pick them, put them in an earthen pan, and ſet them in the oven half an hour, or roaſt them gently over a ſlow fire, but take care they do not burn; then peel them, and ſet them to ſtew in a quart of good beef, veal, or mutton broth, till they are quite tender. In the mean time, take a piece or ſlice of ham, or bacon, a pound of veal, a pigeon beat to pieces, a bundle of ſweet herbs, an onion, a little pepper and mace, and a piece of carrot; lay the bacon at the bottom of a ſtew-pan, and lay the meat and ingredients at top. Set it over a ſlow fire till it begins to ſtick to the pan, then put in a cruſt of bread, and pour in two quarts of broth. Let it boil ſoftly till one third is waſted; then ſtrain it off, and add to it the cheſnuts. Seaſon it with ſalt, and let it boil till it is well taſted, ſtew two pigeons in it, and a fried French roll criſp; lay the roll in the middle of the diſh, and the pigeons on each ſide; pour in the ſoup, and ſend it away hot.

A French cook will beat a pheaſant and a brace of partridges to pieces, and put to it. Garniſh your diſh with hot cheſnuts.

To make Mutton-Broth.

TAKE a neck of mutton about ſix pounds, cut it in two, boil the ſcrag in a gallon of water, ſkim it well, then put in a little bundle of ſweet herbs, an onion, and a good cruſt of bread. Let it boil an hour, then put in the other part of the mutton, a turnip or two, ſome dried marigolds, a few cives chopped fine, a little parſley chopped ſmall; then put theſe in, about a quarter of an hour before your broth is enough. Seaſon it with ſalt; or you may put in a quarter of a pound of barley or rice at firſt. Some love it thickened with oatmeal, and ſome with bread; and ſome love it ſeaſoned with mace, inſtead of ſweet herbs and onion. All this is fancy, and different palates. If you boil turnips for ſauce, do not boil all in the pot, it makes the broth too ſtrong of them, but boil them in a ſauce-pan.

Beef-Broth.

TAKE a leg of beef, crack the bone in two or three parts, waſh it clean, put it into a pot with a gallon of water, ſkim it well, then put in two or three blades of mace, a little bundle of parſley, and a good cruſt of bread. Let it boil till the beef is quite tender, and the ſinews. Toaſt ſome bread and cut it in dice, and put it in your tureen; lay in the meat, and pour the ſoup in.

To make Scotch Barley-Broth.

TAKE a leg of beef, chop it all to pieces, boil it in three gallons of water with a piece of carrot and a cruſt of bread, till it is half boiled away; then ſtrain it off, and put it into the pot again with half a pound of barley, four or five heads of celery waſhed clean and cut ſmall, a large onion, a bundle of ſweet herbs, a little parſley chopped ſmall and a few marigolds. Let this boil an hour. Take a cock, or large fowl, clean picked and waſhed, and put into the pot; boil it till the broth is quite good, then ſeaſon with ſalt, and ſend it to table, with the fowl in the middle. This broth is very good without the fowl. Take out the onion and ſweet herbs, before you ſend it to table.

Some make this broth with a ſheep's head inſtead of a leg of beef, and it is very good; but you muſt chop the head all to pieces. The thick flank (about ſix pounds to ſix quarts of water) makes good broth; then put the barley in with the meat, firſt ſkim it well, boil it an hour very ſoftly, then put in the above ingredients, with turnips and carrots clean ſcraped and pared, and cut in little pieces. Boil all together ſoft-

ly, till the broth is very good; then ſeaſon it with ſalt, and ſend it to table, with the beef in the middle, turnips and carrots round, and pour the broth over all.

To make Hodge-Podge.

TAKE a piece of beef, fat and lean together, about a pound, a pound of veal, a pound of ſcrag of mutton, cut all into little pieces, ſet it on the fire, with two quarts of water, an ounce of barley, an onion, a little bundle of ſweet herbs, three or four heads of celery waſhed clean and cut ſmall, a little mace, two or three cloves, ſome whole pepper, tied all in a muſlin rag, and put to the meat three turnips pared and cut in two, a large carrot ſcraped clean and cut in ſix pieces, a little lettuce cut ſmall, put all in the pot and cover it cloſe. Let it ſtew very ſoftly over a ſlow fire five or ſix hours; take out the ſpice, ſweet herbs, and onion, and pour all into a ſoup-diſh, and and ſend it to table; firſt ſeaſon it with ſalt. Half a pint of green peas, when it is the ſeaſon for them, is very good. If you let this boil faſt, it will waſte too much; therefore you cannot do it too ſlow, if it does but ſimmer. All other ſtews you have in the foregoing chapter; and ſoups in the chapter of Lent.

To make Pocket-Soup.

TAKE a leg of veal, ſtrip off all the ſkin and fat, then take all the muſcular or fleſhy parts clean from the bones. Boil this fleſh in three or four gallons of water till it comes to a ſtrong jelly, and the meat is good for nothing. Be ſure to keep the pot cloſe covered, and not to do too faſt; take a little out in a ſpoon now and then, and when you find it is a good rich jelly, ſtrain it through a ſieve into a clean earthen pan. When it is cold, take off all the ſkin and fat from the top, then provide a large deep ſtew-pan with water boiling over a ſtove, then take ſome deep china-cups, or well-glazed earthen-ware, and fill theſe cups with the jelly, which you muſt take clear from the ſettling at the bottom, and ſet them in the ſtew-pan of water. Take great care that none of the water gets into the cups; if it does, it will ſpoil it. Keep the water boiling gently all the time till the jelly becomes as thick as glue, take them out, and let them ſtand to cool, and then turn the glue out into ſome new coarſe flannel, which draws out all the moiſture, turn them in ſix or eight hours on freſh flannel, and ſo do till they are quite dry. Keep it in a dry warm place, and in a little time it will be like a dry hard piece of glue, which you may carry in your pocket without

without getting any harm. The beſt way is to put it into little tin-boxes. When you uſe it, boil about a pint of water, and pour it on a piece of glue about as big as a ſmall walnut, ſtirring it all the time till it is melted. Seaſon with ſalt to your palate; and if you chuſe any herbs or ſpice, boil them in the water firſt, and then pour the water over the glue.

To make Portable-Soup.

TAKE two legs of beef, about fifty pounds weight, take off all the ſkin and fat as well as you can, then take all the meat and ſinews clean from the bones, which meat put into a large pot, and put to it eight or nine gallons of ſoft water; firſt make it boil, then put in twelve anchovies, an ounce of mace, a quarter of an ounce of cloves, an ounce of whole pepper black and white together, ſix large onions peeled and cut in two, a little bundle of thyme, ſweet-marjoram, and winter-ſavory, the dry hard cruſt of a two-penny loaf, ſtir it all together and cover it cloſe, lay a weight on the cover to keep it cloſe down, and let it boil ſoftly for eight or nine hours, then uncover it, and ſtir it together; cover it cloſe again, and let it boil till it is a very rich good jelly, which you will know by taking a little out now and then, and letting it cool. When you think it is a thick jelly, take it off, ſtrain it through a coarſe hair bag, and preſs it hard; then ſtrain it through a hair ſieve into a large earthen pan; when it is quite cold, take off the ſcum and fat, and take the fine jelly clear from the ſettlings at bottom, and then put the jelly into a large deep well tinned ſtew-pan. Set it over a ſtove with a ſlow fire, keep ſtirring it often, and take great care it neither ſticks to the pan or burns. When you find the jelly very ſtiff and thick, as it will be in lumps about the pan, take it out, and put it into large deep china-cups, or well-glazed earthen ware. Fill the pan two-thirds full of water, and when the water boils, ſet it in your cups. Be ſure no water gets into the cups, and keep the water boiling ſoftly all the time till you find the jelly is like a ſtiff glue; take out the cups, and when they are cool, turn out the glue into a coarſe new flannel. Let it lay eight or nine hours, keeping it in a dry warm place, and turn it on freſh flannel till is quite dry, and the glue will be quite hard; put it into clean new ſtone pots, keep it cloſe covered from duſt and dirt, in a dry place, and where no damp can come to it.

When you uſe it, pour boiling water on it, and ſtir it all the time till it is melted. Seaſon it with ſalt to your palate.

A piece as big as a large walnut will make a pint of water very rich; but as to that you are to make it as good as you pleaſe; if for ſoup, fry a French roll and lay it in the middle of the diſh, and when the glue is diſſolved in the water, give it a boil, and pour it into a diſh. If you chuſe it for change, you may boil either rice or barley, vermicelli, celery cut ſmall, or truffles or morels; but let them be very tenderly boiled in the water before you ſtir in the glue, and then give it a boil all together. You may, when you would have it very fine, add force-meat balls, cocks-combs, or a palate boiled very tender, and cut into little bits; but it will be very rich and good without any of theſe ingredients.

If for gravy, pour the boiling water on to what quantity you think proper; and when it is diſſolved, add what ingredients you pleaſe, as in other ſauces. This is only in the room of a rich good gravy. You may make your ſauce either weak or ſtrong, by adding more or leſs,

RULES to be obſerved in making SOUPS or BROTHS.

FIRST take great care the pots or ſauce-pans and covers be very clean and free from all greaſe and ſand, and that they be well tinned, for fear of giving the broths and ſoups any braſſy taſte. If you have time to ſtew as ſoftly as you can, it will both have a finer flavour, and the meat will be tenderer. But then obſerve, when you make ſoups or broths for preſent uſe, if it is to be done ſoftly, do not put much more water than you intend to have ſoup or broth; and if you have the convenience of an earthen pan or pipkin, ſet it on wood embers till it boils, then ſkim it, and put in your ſeaſoning; cover it cloſe, and ſet it on embers, ſo that it may do very ſoftly for ſome time, and both the meat and broths will be delicious. You muſt obſerve in all broths and ſoups that one thing does not taſte more than another; but that the taſte be equal, and it has a fine agreeable reliſh, according to what you deſign it for; and you muſt be ſure, that all the greens and herbs you put in be cleaned, waſhed, and picked.

CHAP.

CHAP VII.

OF PUDDINGS.

An Oat-Pudding to bake.

OF oats decorticated take two pounds, and new-milk enough to drown it, eight ounces of raiſins of the ſun ſtoned, an equal quantity of currants neatly picked, a pound of ſweet ſuet finely ſhred, ſix new laid eggs well beat: ſeaſon with nutmeg, beaten ginger, and ſalt; mix it all well together: it will make a better pudding than rice.

To make a Calf's-Foot-Pudding.

TAKE of calves feet one pound minced very fine, the fat and the brown to be taken out, a pound and an half of ſuet, pick off all the ſkin and ſhred it ſmall, ſix eggs, but half the whites, beat them well, the crumb of a halfpenny roll grated, a pound of currants clean picked and waſhed, and rubbed in a cloth; milk, as much as will moiſten it with the eggs, a handful of flour, a little ſalt, nutmeg, and ſugar, to ſeaſon it to your taſte. Boil it nine hours with your meat; when it is done, lay it in your diſh, and pour melted butter over it. It is very good with white-wine and ſugar in the butter.

To make a Pith-Pudding.

TAKE a quantity of the pith of an ox, and let it lie all night in water to ſoak out the blood; the next morning ſtrip it out of the ſkin, and beat it with the back of a ſpoon in orange-water till it is as fine as pap; then take three pints of thick cream, and boil in it two or three blades of mace, a nutmeg quartered, a ſtick of cinnamon; then take half a pound of the beſt Jordan almonds, blanched in cold water, then beat them with a little of the cream, and as it dries put in more cream; and when they are all beaten, ſtrain the cream from them to the pith; then take the yolks of ten eggs, the white of but two, beat them very well, and put them to the ingredients: take a ſpoonful of grated bread, or Naples biſcuit, mingle all theſe together, with half a pound of fine ſugar, and the marrow of four large bones, and a little ſalt; fill them in a ſmall ox or hog's

guts, or bake in a diſh, with a puff-paſte under it and round the edges.

To make a Marrow-Pudding.

TAKE a quart of cream or milk, and a quarter of a pound of Naples biſcuit, put them on the fire in a ſtew-pan, and boil them up; then take the yolks of eight eggs, the whites of four beat up very fine, a little moiſt ſugar, ſome marrow chopped, a ſmall glaſs of brandy and ſack, a very little orange-flower-water; mix all well together, and put them on the fire, keep it ſtirring till it is thick, and put it away to be cold; then have ready your diſh rimmed with puff-paſte, put your ſtuff in, ſprinkle ſome currants that have been well waſhed in cold water, and rubbed clean in a cloth, ſome marrow cut in ſlices, and ſome candied-lemon, orange, and citron, cut in ſhreds, and ſend it to the oven; three quarters of an hour will bake it: ſend it up hot.

A boiled Suet-Pudding.

TAKE a quart of milk, four ſpoonfuls of flour, a pound of ſuet ſhred ſmall, four eggs, one ſpoonful of beaten ginger, a tea ſpoonful of ſalt; mix the eggs and flour with a pint of the milk very thick, and with the ſeaſoning mix in the reſt of the milk and ſuet. Let your batter be pretty thick, and boil it two hours.

A boiled Plum-Pudding.

TAKE a pound of ſuet cut in little pieces, not too fine, a pound of currants, and a pound of raiſins ſtoned, eight eggs, half the whites, half a nutmeg grated, and a tea-ſpoonful of beaten ginger, a pound of flour, a pint of milk; beat the eggs firſt, then half the milk, beat them together, and by degrees ſtir in the flour, then the ſuet, ſpice, and fruit, and as much milk as will mix it well together very thick. Boil it five hours.

A Yorkſhire Pudding.

TAKE a quart of milk, four eggs, and a little ſalt, make it up into a thick batter with flour, like pancake batter. You muſt have a good piece of meat at the fire, take a ſtew-pan and put ſome dripping in, ſet it on the fire; when it boils, pour in your pudding; let it bake on the fire till you think it is nigh enough, then turn a plate upſide down in the dripping-pan, that the dripping may not be blacked; ſet your ſtew-pan on it under your

your meat, and let the dripping drop on the pudding, and the heat of the fire come to it, to make it of a fine brown. When your meat is done and ſent to table, drain all the fat from your pudding, and ſet it on the fire again to dry a little; then ſlide it as dry as you can into a diſh, melt ſome butter, and pour it into a cup, and ſet it in the middle of the pudding. It is an excellent good pudding; the gravy of the meat eats well with it.

A Steak-Pudding.

MAKE a good cruſt, with ſuet ſhred fine with flour, and mix it up with cold water. Seaſon it with a little ſalt, and make a pretty ſtiff cruſt, about two pounds of ſuet to a quarter of a peck of flour. Let your ſteaks be either beef or mutton, well ſeaſoned with pepper and ſalt, make it up as you do an apple-pudding, tie it in a cloth, and put it into the water boiling. If it be a large pudding, it will take five hours; if a ſmall one, three hours. This is the beſt cruſt for an apple-pudding. Pigeons eat well this way.

A Vermicelli-Pudding, with Marrow.

FIRST make your vermicelli; take the yolks of two eggs, and mix it up with juſt as much flour as will make it to a ſtiff paſte, roll it out as thin as a wafer, let it lie to dry till you can roll it up cloſe without breaking, then with a ſharp knife cut it very thin, beginning at the little end. Have ready ſome water boiling, into which throw the vermicelli; let it boil a minute or two at moſt; then throw it into a ſieve. Have ready a pound of marrow, lay a layer of marrow and a layer of vermicelli, and ſo on till all is laid in the diſh. When it is a little cool, beat it up very well together, take ten eggs, beat them and mix them with the other, grate the crumb of a penny-loaf, and mix with it a gill of ſack, brandy, or a little roſe-water, a tea-ſpoonful of ſalt, a ſmall nutmeg grated, a little grated lemon peel, two large blades of mace well dried and beat fine, half a pound of currants clean waſhed and picked, half a pound of raiſins ſtoned, mix all well together, and ſweeten to your palate; lay a good thin cruſt at the bottom and ſides of the diſh, pour in the ingredients, and bake it an hour and a half in an oven not too hot. You may either put marrow or beef-ſuet ſhred fine, or a pound of butter, which you pleaſe. When it comes out of the oven, ſtrew ſome fine ſugar over it, and ſend it to table. You may leave out the fruit, if you pleaſe, and you

may for change add half an ounce of citron, and half an ounce of candied orange-peel, ſhred fine.

Suet-Dumplings.

TAKE a pint of milk, four eggs, a pound of ſuet, and a pound of currants, two tea-ſpoonfuls of ſalt, three of ginger; firſt take half the milk, and mix it like a thick batter, then put the eggs, and the ſalt and ginger, then the reſt of the milk by degrees, with the ſuet and currants, and flour, to make it like a light paſte. When the water boils, make them in rolls as big as a large turkey's egg, with a little flour; then flat them and throw them into boiling water. Move them ſoftly, that they do not ſtick together, keep the water boiling all the time, and half an hour will boil them.

Ad Oxford-Pudding.

A quarter of a pound of biſcuit grated, a quarter of a pound of currants clean waſhed and picked, a quarter of a pound of ſuet ſhred ſmall, half a large ſpoonful of powder-ſugar, a very little ſalt, and ſome grated nutmeg; mix all well together, then take two yolks of eggs, and make it up in balls as big as a turkey's egg. Fry them in freſh butter of a fine light brown; for ſauce have melted butter and ſugar, with a little ſack or white-wine. You muſt mind to keep the pan ſhaking about, that they may be all of a fine light brown.

All other puddings you have in the Lent chapter.

RULES to be obſerved in making PUDDINGS, &c.

IN boiled puddings, take great care the bag or cloth be very clean, not ſoapy, but dipped in hot water, and well floured. If a bread-pudding, tie it looſe; if a batter-pudding, tie it cloſe; and be ſure the water boils when you put the pudding in, and you ſhould move the puddings in the pot now and then, for fear they ſtick. When you make a batter-pudding, firſt mix the flour well with a little milk, then put in the ingredients by degrees, and it will be ſmooth and not have lumps; but for a plain batter-pudding, the beſt way is to ſtrain it through a coarſe hair ſieve, that it may neither have lumps, nor the treadles of the eggs: and for all other puddings, ſtrain the eggs when they are beat. If you boil them in wooden bowls, or china-diſhes, butter the inſide before you put in your batter; and for all baked puddings, butter the pan or diſh before the pudding is put in.

CHAP.

CHAP. VIII.

OF PIES.

To make a very fine ſweet Lamb or Veal Pie.

SEASON your lamb with ſalt, pepper, cloves, mace, and nutmeg, all beat fine, to your palate. Cut your lamb or veal into little pieces; make a good puff-paſte cruſt, lay it into your diſh, then lay in your meat, ſtrew on it ſome ſtoned raiſins and currants clean waſhed, and ſome ſugar: then lay on it ſome force-meat balls made ſweet, and in the ſummer ſome artichoke-bottoms boiled, and ſcalded grapes in the winter. Boil Spaniſh potatoes cut in pieces, candied citron, candied orange, and lemon peel, and three or four blades of mace; put butter on the top, cloſe up your pie, and bake it. Have ready againſt it comes out of the oven, a caudle made thus: take a pint of white-wine, and mix in the yolks of three eggs, ſtir it well together over the fire, one way all the time, till it is thick: then take it off, ſtir in ſugar enough to ſweeten it, and ſqueeze in the juice of a lemon; pour it hot into your pie, and cloſe it up again. Send it hot to table.

To make a pretty ſweet Lamb or Veal Pie.

FIRST make a good cruſt, butter the diſh, and lay in your bottom and ſide cruſt; then cut your meat into ſmall pieces; ſeaſon with a very little ſalt, ſome mace and nutmeg beat fine, and ſtrewed over; then lay a layer of meat, and ſtrew according to your fancy, ſome currants clean waſhed and picked, and a few raiſins ſtoned, all over the meat; lay another layer of meat, put a little butter at the top, and a little water, juſt enough to bake it and no more. Have ready againſt it comes out of the oven, a white-wine caudle made very ſweet, and ſend it to table hot.

A ſavoury Veal Pie.

TAKE a breaſt of veal, cut it into pieces, ſeaſon it with pepper and ſalt, lay it all into your cruſt, boil ſix or eight eggs hard, take only the yolks, put them into the pie here and there, fill your diſh almoſt full of water, put on the lid, and bake it well.

To make a ſavoury Lamb or Veal Pie.

MAKE a good puff-paſte cruſt, cut your meat into pieces, ſeaſon it to your palate with pepper, ſalt, mace, cloves, and nutmeg finely beat; lay it into your cruſt with a few lamb-ſtones and ſweetbreads ſeaſoned as your meat, alſo ſome oyſters and force-meat balls, hard yolks of eggs, and the tops of aſparagus two inches long, firſt boiled green; put butter all over the pie, put on the lid, and ſet it in a quick oven an hour and a half, and then have ready the liquor, made thus: take a pint of gravy, the oyſter liquor, a gill of red-wine, and a little grated nutmeg: mix all together with the yolks of two or three eggs beat, and keep it ſtirring one way all the time. When it boils, pour it into your pie; put on the lid again. Send it hot to table. You muſt make liquor according to your pie.

To make a Calf's-Foot Pie.

FIRST ſet your calf's feet on in a ſauce-pan, in three quarts of water, with three or four blades of mace; let them boil ſoftly till there is about a pint and a half, then take out your feet, ſtrain the liquor, and make a good cruſt; cover your diſh, then pick off the fleſh from the bones, lay half in the diſh, ſtrew half a pound of currants clean waſhed and picked over, and half a pound of raiſins ſtoned; lay on the reſt of the meat, then ſkim the liquor, ſweeten it to the palate, and put in half a pint of white-wine; pour it into the diſh, put on your lid, and bake it an hour and a half.

To make an Olive-Pie.

MAKE your cruſt ready, then take the thin collops of the beſt end of a leg of veal, as many as you think will fill your pie; hack them with the back of a knife, and ſeaſon them with ſalt, pepper, cloves, and mace: waſh over your collops with a bunch of feathers dipped in eggs, and have in readineſs a good handful of ſweet herbs ſhred ſmall. The herbs muſt be thyme, parſley, and ſpinach, the yolks of eight hard eggs minced, and a few oyſters parboiled and chopped, ſome beef-ſuet ſhred very fine; mix theſe together, aud ſtrew them over your collops, then ſprinkle a little orange-flower water over them, roll the collops up very cloſe, and lay them in your pie, ſtrewing the ſeaſoning over what is left, put butter on the top, and cloſe your pie. When it comes out of the oven, have ready ſome

gravy

gravy hot, and pour into your pie, one anchovy diſſolved in the gravy; pour it in boiling hot. You may put in artichoke-bottoms and cheſnuts, if you pleaſe. You may leave out the orange-flower water, if you do not like it.

To ſeaſon an Egg-Pie.

BOIL twelve eggs hard, and ſhred them with one pound of beef-ſuet, or marrow ſhred fine. Seaſon them with a little cinnamon and nutmeg beat fine, one pound of currants clean waſhed and picked, two or three ſpoonfuls of cream, and a little ſack and roſe water mixed all together, and fill the pie. When it is baked, ſtir in half a pound of freſh butter, and the juice of a lemon.

To make a Mutton Pie.

TAKE a loin of mutton, take off the ſkin and fat of the inſide, cut it into ſteaks, ſeaſon it well with pepper and ſalt to your palate. Lay it into your cruſt, fill it, pour in as much water as will almoſt fill the diſh; then put on the cruſt, and bake it well.

A Beef-Steak Pie.

TAKE fine rump-ſteaks, beat them with a rolling-pin, then ſeaſon them with pepper and ſalt, according to your palate. Make a good cruſt, lay in your ſteaks, fill your diſh, then pour in as much water as will half fill the diſh. Put on the cruſt, and bake it well.

A Ham-Pie.

TAKE ſome cold boiled ham, and ſlice it about half an inch thick, make a good cruſt, and thick, over the diſh, and lay a layer of ham, ſhake a little pepper over it, then take a large young fowl clean picked, gutted, waſhed, and ſinged; put a little pepper and ſalt in the belly, and rub a very little ſalt on the outſide; lay the fowl on the ham, boil ſome eggs hard, put in the yolks, and cover all with ham, then ſhake ſome pepper on the ham, and put on the top-cruſt. Bake it well, have ready when it comes out of the oven ſome very rich beef-gravy, enough to fill the pie; lay on the cruſt again, and ſend it to table hot. A freſh ham will not be ſo tender; ſo that I always boil my ham one day and bring it to table, and the next day make a pie of it. It does better than an unboiled ham. If you put two large fowls in, they will make a fine pie; but that is according to your company, more or leſs. The larger the pie,

pie, the finer the meat eats. The cruſt muſt be the ſame you make for a veniſon-paſty. You ſhould pour a little ſtrong gravy into the pie when you make it, juſt to bake the meat, and then fill it up when it comes out of the oven. Boil ſome truffles and morels and put into the pie, which is a great addition, and ſome freſh muſhrooms, or dried ones.

To make a Pigeon-Pie.

MAKE a puff-paſte cruſt, cover your diſh, let your pigeons be very nicely picked and cleaned, ſeaſon them with pepper and ſalt, and put a good piece of fine freſh butter, with pepper and ſalt, in their bellies; lay them in your pan, the necks, gizzards, livers, pinions, and hearts, lay between, with the yolk of a hard egg and beef-ſteak in the middle; put as much water as will almoſt fill the diſh, lay on the top-cruſt, and bake it well. This is the beſt way to make a pigeon-pie; but the French fill the pigeons with a very high force-meat, and lay force meat balls round the inſide, with aſparagus-tops, artichoke-bottoms, muſhrooms, truffles, and morels, and ſeaſon high; but that is according to different palates.

To make a Giblet-Pie.

TAKE two pair of giblets nicely cleaned, put all but the livers into a ſauce-pan, with two quarts of water, twenty corns of whole pepper, three blades of mace, a bundle of ſweet herbs, and a large onion; cover them cloſe, and let them ſtew very ſoftly till they are quite tender, then have a good cruſt ready, cover your diſh, lay a fine rump ſteak at the bottom, ſeaſoned with pepper and ſalt; then lay in your giblets with the livers, and ſtrain the liquor they were ſtewed in. Seaſon it with ſalt, and pour into your pie; put on the lid, and bake it an hour and a half.

To make a Duck-Pie.

MAKE a puff-paſte cruſt, take two ducks, ſcald them and make them very clean, cut off the feet, the pinions, the neck, and head, all clean picked and ſcalded, with the gizzards, livers and hearts; pick out all the fat of the inſide, lay a cruſt all over the diſh, ſeaſon the ducks with pepper and ſalt, inſide and out, lay them in your diſh, and the giblets at each end ſeaſoned; put in as much water as will almoſt fill the pie, lay on the cruſt, and bake it, but not too much.

To make a Chicken-Pie.

MAKE a puff-paſte cruſt, take two chickens, cut them to pieces, ſeaſon them with pepper and ſalt, a little beaten mace, lay a force-meat made thus round the ſide of the diſh: take half a pound of veal, half a pound of ſuet, beat them quite fine in a marble mortar, with as many crumbs of bread; ſeaſon it with a very little pepper and ſalt, an anchovy with the liquor, cut the anchovy to pieces, a little lemon-peel cut very fine and ſhred ſmall, a very little thyme, mix all together with the yolk of an egg; make ſome into round balls, about twelve, the reſt lay round the diſh. Lay in one chicken over the bottom of the diſh, take two ſweetbreads, cut them into five or ſix pieces, lay them all over, ſeaſon them with pepper and ſalt, ſtrew over them half an ounce of truffles and morels, two or three artichoke-bottoms cut to pieces, a few cocks-combs, if you have them, a palate boiled tender and cut to pieces; then lay on the other part of the chicken, put half a pint of water in, and cover the pie; bake it well, and when it comes out of the oven, fill it with good gravy, lay it on the cruſt, and ſend it to table.

To make a Cheſhire Pork-Pie.

TAKE a loin of pork, ſkin it, cut it into ſteaks, ſeaſon it with ſalt, nutmeg, and pepper; make a good cruſt, lay a layer of pork, then a larger layer of pippins, pared and cored, a little ſugar, enough to ſweeten the pie, then another layer of pork; put in half a pint of white-wine, lay ſome butter on the top, and cloſe your pie. If your pie be large, it will take a pint of white-wine.

To make a Devonſhire Squab-Pie.

MAKE a good cruſt, cover the diſh all over, put at the bottom a layer of ſliced pippins, then a layer of mutton-ſteaks cut from the loin, well ſeaſoned with pepper and ſalt, then another layer of pippins; peel ſome onions and ſlice them thin, lay a layer all over the apples, then a layer of mutton, then pippins and onions, pour in a pint of water; ſo cloſe your pie and bake it.

To make an Ox-Cheek-Pie.

FIRST bake your ox-cheek as at other times, but not too much, put it in the oven over night, and then it will be ready the next day; make a fine puff-paſte cruſt, and let your ſide

and

and top cruſt be thick; let your diſh be deep to hold a good deal of gravy, cover your diſh with cruſt, then cut off all the fleſh, kernels, and fat of the head, with the palate cut in pieces, cut the meat into little pieces as you do for a haſh, lay in the meat, take an ounce of truffles and morels and throw them over the meat, the yolks of ſix eggs boiled hard, a gill of pickled muſhrooms, or freſh ones are better, if you have them; put in a good many force-meat balls, a few artichoke-bottoms and aſparagus-tops, if you have any. Seaſon your pie with pepper and ſalt to your palate, and fill the pie with the gravy it was baked in. If the head be rightly ſeaſoned when it comes out of the oven, it will want very little more; put on the lid, and bake it. When the cruſt is done, your pie will be enough.

To make a Shropſhire-Pie.

FIRST make a good puff-paſte cruſt, then cut two rabbits to pieces, with two pounds of fat pork cut into little pieces; ſeaſon both with pepper and ſalt to your liking, then cover your diſh with cruſt, and lay in your rabbits. Mix the pork with them, take the livers of the rabbits, parboil them, and beat them in a mortar, with as much fat bacon, a little ſweet herbs, and ſome oyſters, if you have them. Seaſon with pepper, ſalt, and nutmeg; mix it up with the yolk of an egg, and make it into balls. Lay them here and there in your pie, ſome artichoke-bottoms cut in dice, and cocks-combs, if you have them; grate a ſmall nutmeg over the meat, then pour in half a pint of red-wine, and half a pint of water. Cloſe your pie, and bake it an hour and half in a quick oven, but not too fierce an oven.

To make a Yorkſhire Chriſtmas-Pie.

FIRST make a good ſtanding cruſt, let the wall and bottom be very thick; bone a turkey, a gooſe, a fowl, a partridge, and a pigeon. Seaſon them all very well, take half an ounce of mace, half an ounce of nutmegs, a quarter of an ounce of cloves, and half an ounce of black-pepper, all beat fine together, two large ſpoonfuls of ſalt, and then mix them together. Open the fowls all down the back, and bone them; firſt the pigeon, then the partridge, cover them; then the fowl, then the gooſe, and then the turkey, which muſt be large; ſeaſon them all well firſt, and lay them in the cruſt, ſo as it will look only like a whole turkey; then have a hare ready caſed, and wiped with a clean cloth. Cut it to pieces, that is, joint it; ſeaſon it, and lay it as cloſe as you can on one ſide; on the

other ſide woodcocks, moor-game, and what ſort of wild-fowl you can get. Seaſon them well, and lay them cloſe; put at leaſt four pounds of butter into the pie, then lay on your lid, which muſt be a very thick one, and let it be well baked. It muſt have a very hot oven, and will take at leaſt four hours.

This cruſt will take a buſhel of flour. In this chapter you will ſee how to make it. Theſe pies are often ſent to London in a box, as preſents; therefore the walls muſt be well built.

To make a Gooſe-Pie.

HALF a peck of flour will make the walls of a gooſe-pie, made as in the receipts for cruſt. Raiſe your cruſt juſt big enough to hold a large gooſe; firſt have a pickled dried tongue boiled tender enough to peel, cut off the root, bone a gooſe and a large fowl; take half a quarter of an ounce of mace beat fine, a large tea-ſpoonful of beaten pepper, three tea-ſpoonfuls of ſalt; mix all together, ſeaſon your fowl and gooſe with it, then lay the fowl in the gooſe, and tongue in the fowl, and the gooſe in the ſame form as if whole. Put half a pound of butter on the top, and lay on the lid. This pie is delicious, either hot or cold, and will keep a great while. A ſlice of this pie cut down acroſs makes a pretty little ſide-diſh for ſupper.

To make a Veniſon-Paſty.

TAKE a neck and breaſt of veniſon, bone it, ſeaſon it with pepper and ſalt according to your palate. Cut the breaſt in two or three pieces; but do not cut the fat of the neck if you can help it. Lay in the breaſt and neck-end firſt, and the beſt end of the neck on the top, that the fat may be whole; make a good rich puff-paſte cruſt, let it be very thick on the ſides, a good bottom cruſt, and thick a-top; cover the diſh, then lay in your veniſon, put in half a pound of butter, about a quarter of a pint of water, cloſe your paſty, and let it be baked two hours in a very quick oven. In the mean time ſet on the bones of the veniſon in two quarts of water, with two or three blades of mace, an onion, a little piece of cruſt baked criſp and brown, a little whole pepper; cover it cloſe, and let it boil ſoftly over a ſlow fire till above half is waſted, then ſtrain it off. When the paſty comes out of the oven, lift up the lid, and pour in the gravy.

When your veniſon is not fat enough, take the fat of a loin of mutton, ſteeped in a little rape-vinegar and red-wine twenty-four hours, then lay it on the top of the veniſon, and cloſe your

your pasty. It is a wrong notion of some people to think venison cannot be baked enough, and will first bake it in a false crust, and then bake it in the pasty; by this time the fine flavour of the venison is gone. No; if you want it to be very tender, wash it in warm milk and water, dry it in clean cloths till it is very dry, then rub it all over with vinegar, and hang it in the air. Keep it as long as you think proper, it will keep thus a fortnight good; but be sure there be no moistness about it; if there is, you must dry it well and throw ginger over it, and it will keep a long time. When you use it, just dip it in luke-warm water, and dry it. Bake it in a quick oven; if it is a large pasty, it will take three hours; then your venison will be tender, and have all the fine flavour. The shoulder makes a pretty pasty, boned and made as above with the mutton fat.

A loin of mutton makes a fine pasty: take a large fat loin of mutton, let it hang four or five days, then bone it, leaving the meat as whole as you can: lay the meat twenty-four hours in half a pint of red-wine and half a pint of rape vinegar; then take it out of the pickle, and order it as you do a pasty, and boil the bones in the same manner, to fill the pasty, when it comes out of the oven.

To make a Calf's-Head-Pie.

CLEANSE your head very well, and boil it till it is tender; then carefully take off the flesh as whole as you can, take out the eyes, and slice the tongue; make a good puff-paste crust, cover the dish, lay on your meat, throw over it the tongue, lay the eyes cut in two, at each corner. Season it with a very little pepper and salt, pour in half a pint of the liquor it was boiled in, lay a thin top-crust on, and bake it an hour in a quick oven. In the mean time boil the bones of the head in two quarts of liquor, with two or three blades of mace, half a quarter of an ounce of whole pepper, a large onion, and a bundle of sweet herbs. Let it boil till there is about a pint, then strain it off, and add two spoonfuls of catchup, three of red-wine, a piece of butter as big as a walnut rolled in flour, half an ounce of truffles and morels. Season with salt to your palate. Boil it, and have half the brains boiled with some sage; beat them, and twelve leaves of sage chopped fine; stir all together, and give it a boil; take the other part of the brains, and beat them with some of the sage chopped fine, a little lemon-peel minced fine, and half a small nutmeg grated. Beat it up with an egg, and fry it in little cakes of a fine light brown; boil six eggs hard, take only the yolks; when your pie comes out of the

oven take off the lid, lay the eggs and cakes over it, and pour the ſauce all over. Send it to table hot without the lid. This is a fine diſh; you may put in it as many fine things as you pleaſe, but it wants no more addition.

To make a Tort.

FIRST make a fine puff paſte, cover your diſh with the cruſt, make a good force-meat thus: take a pound of veal, and a pound of beef-ſuet, cut them ſmall, and beat them fine in a mortar. Seaſon it with a ſmall nutmeg grated, a little lemon-peel ſhred fine, a few ſweet herbs, not too much, a little pepper and ſalt, juſt enough to ſeaſon it, the crumb of a penny-loaf rubbed fine; mix it up with the yolk of an egg, make one-third into balls, and the reſt lay round the ſides of the diſh. Get two fine large veal ſweetbreads, cut each into four pieces; two pair of lamb-ſtones, each cut in two; twelve cocks-combs, half an ounce of truffles and morels, four artichoke-bottoms, cut each into four pieces, a few aſparagus-tops, ſome freſh muſhrooms, and ſome pickled; put all together in your diſh.

Lay firſt your ſweetbreads, then the artichoke-bottoms, then the cocks-combs, then the truffles and morels, then the aſparagus, then the muſhrooms, and then the force-meat balls. Seaſon the ſweetbreads with pepper and ſalt; fill your pie with water, and put on the cruſt. Bake it two hours.

As to the fruit and fiſh pies, you have them in the chapter for Lent.

To make Mince-Pies the beſt Way.

TAKE three pounds of ſuet ſhred very fine, and chopped as ſmall as poſſible; two pounds of raiſins ſtoned, and chopped as fine as poſſible; two pounds of currants nicely picked, waſhed, rubbed, and dried at the fire; half a hundred of fine pippins, pared, cored, and chopped ſmall; half a pound of fine ſugar pounded fine; a quarter of an ounce of mace, a quarter of an ounce of cloves, two large nutmegs, all beat fine; put all together into a great pan, and mix it well together with half a pint of brandy, and half a pint of ſack; put it down cloſe in a ſtone pot, and it will keep good four months. When you make your pies, take a little diſh, ſomething bigger than a ſoup-plate, lay a very thin cruſt all over it, lay a thin layer of meat, and then a thin layer of citron cut very thin, then a layer of mince-meat, and a layer of orange-peel cut thin, over that a little meat, ſqueeze half the juice of a fine Seville orange or lemon,

lay on your cruſt, and bake it nicely. Theſe pies eat finely cold. If you make them in little patties, mix your meat and ſweet-meats accordingly. If you chuſe meat in your pies, parboil a neat's-tongue, peel it, and chop the meat as fine as poſſible, and mix with the reſt; or two pounds of the inſide of a ſurloin of beef boiled.

Tart de Moy.

MAKE puff paſte, and lay round your diſh, then a layer of biſcuit, and a layer of butter and marrow, and then a layer of all ſorts of ſweet-meats, or as many as you have, and ſo do till your diſh is full; then boil a quart of cream, and thicken it with four eggs, and a ſpoonful of orange-flower water. Sweeten it with ſugar to your palate, and pour over the reſt. Half an hour will bake it.

To make Orange or Lemon Tarts.

TAKE ſix large lemons, and rub them very well with ſalt, and put them in water for two days, with a handful of ſalt in it; then change them into freſh water every day (without ſalt), for a fortnight, then boil them for two or three hours till they are tender, then cut them into half-quarters, and then cut them three-corners-ways, as thin as you can: take ſix pippins pared, cored, and quartered, and a pint of fair water. Let them boil till the pippins break; put the liquor to your orange or lemon, and half the pulp of the pippins well broken, and a pound of ſugar. Boil theſe together a quarter of an hour, then put it in a gallipot, and ſqueeze an orange in it: if it be a lemon tart, ſqueeze a lemon; two ſpoonfuls is enough for a tart. Your patty-pans muſt be ſmall and ſhallow. Put fine puff-paſte, and very thin; a little while will bake it. Juſt as your tarts are going into the oven, with a feather or bruſh, do them over with melted butter, and then ſift double-refined ſugar over them; and this is a pretty iceing on them.

To make different Sorts of Tarts.

IF you bake in tin-patties, butter them, and you muſt put a little cruſt all over, becauſe of the taking them out; if in China, or glaſs, no cruſt but the top one. Lay fine ſugar at the bottom, then your plums, cherries, or any other ſort of fruit, and ſugar at top; then put on your lid, and bake them in a ſlack oven. Mince-pies muſt be baked in tin-patties, becauſe taking them out, and puff-paſte is beſt for them. For ſweet

tarts the beaten cruſt is beſt; but as you fancy. You have the receipt for the cruſt in this chapter. Apple, pear, apricot, &c. make thus: apples and pears, pare them, cut them into quarters, and core them; cut the quarters acroſs again, ſet them on in a ſauce-pan with juſt as much water as will barely cover them, let them ſimmer on a ſlow fire juſt till the fruit is tender; put a good piece of lemon-peel in the water with the fruit, then have your patties ready. Lay fine ſugar at bottom, then your fruit, and a little ſugar at top; that you muſt put in at your diſcretion. Pour over each tart a tea-ſpoonful of lemon-juice, and three tea-ſpoonfuls of the liquor they were boiled in; put on your lid, and bake them in a ſlack oven. Apricots do the ſame way only do not uſe lemon.

As to preſerved tarts, only lay in your preſerved fruit, and put a very thin cruſt at top, and let them be baked as little as poſſible; but if you would make them very nice, have a large patty, the ſize you would have your tart. Make your ſugar cruſt, roll it as thick as a halfpenny; then butter your patties, and cover it. Shape your upper cruſt on a hollow thing on purpoſe, the ſize of your patty, and mark it with a marking-iron for that purpoſe, in what ſhape you pleaſe, to be hollow and open to ſee the fruit through; then bake your cruſt in a very ſlack oven, not to diſcolour it, but to have it criſp. When the cruſt is cold, very carefully take it out, and fill it with what fruit you pleaſe, lay on the lid, and it is done; therefore if the tart is not eat, your ſweet-meat is not the worſe, and it looks genteel.

Paſte for Tarts.

ONE pound of flour, three quarters of a pound of butter; mix up together, and beat well with a rolling-pin.

Another Paſte for Tarts.

HALF a pound of butter, half a pound of flour, and half a pound of ſugar; mix it well together, and beat it with a rolling-pin well, then roll it out thin.

Puff-Paſte.

TAKE a quarter of a peck of flour, rub in a pound of butter very fine, make it up in a light paſte with cold water, juſt ſtiff enough to work it up; then roll it out about as thick as a crown-piece, put a layer of butter all over, ſprinkle on a

little flour, double it up, and roll it out again; double it, and roll it out ſeven or eight times; then it is fit for all ſorts of pies and tarts that require a puff-paſte.

A good Cruſt for great Pies.

TO a peck of flour add the yolks of three eggs; then boil ſome water, and put in half a pound of fried ſuet, and a pound and half of butter. Skim off the butter and ſuet, and as much of the liquor as will make it a light good cruſt: work it up well, and roll it out.

A ſtanding Cruſt for great Pies.

TAKE a peck of flour, and ſix pounds of butter, boiled in a gallon of water; ſkim it off into the flour, and as little of the liquor as you can; work it well up into a paſte, then pull it into pieces till it is cold; then make it up in what form you will have it. This is fit for the walls of a gooſe pie.

A cold Cruſt.

TO three pounds of flour, rub in a pound and a half of butter, break in two eggs, and make it up with cold water.

A dripping Cruſt.

TAKE a pound and half of beef-dripping, boil it in water, ſtrain it, then let it ſtand to be cold, and take off the hard fat: ſcrape it, boil it ſo four or five times; then work it well up into three pounds of flour, as fine as you can, and make it up into paſte with cold water. It makes a very fine cruſt.

A Cruſt for Cuſtards.

TAKE half a pound of flour, ſix ounces of butter, the yolks of two eggs, three ſpoonfuls of cream; mix them together, and let them ſtand a quarter of an hour, then work it up and down, and roll it very thin.

Paſte for crackling Cruſt.

BLANCH four handfuls of almonds, and throw them into water, then dry them in a cloth, and pound them in a mortar very fine, with a little orange-flower-water, and the white of an egg. When they are well pounded, paſs them through a coarſe hair-ſieve, to clear them from all the lumps or clods; then ſpread it on a diſh till it is very pliable; let it ſtand for a while

while, then roll out a piece for the under-cruſt, and dry it in the oven on the pie-pan, while other paſtry works are making; as knots, cyphers, &c. for garniſhing your pies.

CHAP. VI.

For LENT, or a Faſt-Dinner; a Number of good Diſhes, which you may make uſe of for a Table at any other Time.

A Peas Soup.

BOIL a quart of ſplit-peas in a gallon of water; when they are quite ſoft, put in half a red-herring, or two anchovies, a good deal of whole pepper, black and white, two or three blades of mace, four or five cloves, a bundle of ſweet herbs, a large onion, and the green tops of a bunch of celery, a good bundle of dried mint; cover them cloſe, and let them boil ſoftly till there is about two quarts; then ſtrain it off, and have ready the white part of the celery waſhed clean, and cut ſmall, and ſtewed tender in a quart of water, ſome ſpinach picked and waſhed clean, put to the celery; let them ſtew till the water is quite waſted, and put it to your ſoup.

Take a French roll, take out the crumb, fry the cruſt brown in a little freſh butter, take ſome ſpinach, ſtew it in a little butter, after it is boiled; and fill the roll; take the crumb, cut it in pieces, beat it in a mortar with a raw egg, a little ſpinach, and a little ſorrel, a little beaten mace, a little nutmeg, and an anchovy; then mix it up with your hand, and roll them into balls with a little flour, and cut ſome bread into dice, and fry them criſp; pour your ſoup into your diſh, put in the balls and bread, and the roll in the middle. Garniſh your diſh with ſpinach; if it wants ſalt, you muſt ſeaſon it to your palate, rub in ſome dried mint.

A Green Peas-Soup.

TAKE a quart of old green-peas, and boil them till they are quite tender as pap, in a quart of water; then ſtrain them through a ſieve, and boil a quart of young peas in that water. In the mean time put the old peas into a ſieve, pour half a pound of melted butter over them, and ſtrain them through

the ſieve with the back of a ſpoon, till you have got all the pulp. When the young peas are boiled enough, add the pulp and butter to the young peas and liquor; ſtir them together till they are ſmooth, and ſeaſon with pepper and ſalt. You may fry a French roll, and let it ſwim in the diſh. If you like it, boil a bundle of mint in the peas.

Another Green Peas-Soup.

TAKE a quart of green-peas, boil them in a gallon of water, with a bundle of mint, and a few ſweet herbs, mace, cloves, and whole pepper, till they are tender; then ſtrain them, liquor and all, through a coarſe ſieve, till the pulp is ſtrained. Put this liquor into a ſauce-pan, put to it four heads of celery clean waſhed and cut ſmall, a handful of ſpinach, clean waſhed and cut ſmall, a lettuce cut ſmall, a fine leek cut ſmall, a quart of green-peas, a little ſalt: cover them, and let them boil very ſoftly till there is about two quarts, and that the celery is tender. Then ſend it to table.

If you like it, you may add a piece of burnt butter to it, about a quarter of an hour before the ſoup is enough.

Soup-Meagre.

TAKE half a pound of butter, put it into a deep ſtew-pan, ſhake it about, and let it ſtand till it has done making a noiſe; then have ready ſix middling onions peeled and cut ſmall, throw them in, and ſhake them about. Take a bunch of celery clean waſhed and picked, cut it in pieces half as long as your finger, a large handful of ſpinach, clean waſhed and picked, a good lettuce clean waſhed, if you have it, and cut ſmall, a little bundle of parſley chopped fine; ſhake all this well together in the pan for a quarter of an hour, then ſhake in a little flour, ſtir all together, and pour into the ſtew-pan two quarts of boiling water; take a handful of dry hard cruſt, throw in a teaſpoonful of beaten pepper, three blades of mace beat fine, ſtir all together, and let it boil ſoftly for half an hour; then take it off the fire, and beat up the yolks of two eggs and ſtir in, and one ſpoonful of vinegar; pour it into the ſoup-diſh, and ſend it to table. If you have any green-peas, boil half a pint in the ſoup for change.

To make an Onion-Soup.

TAKE half a pound of butter, put it into a ſtew-pan on the fire, let it all melt, and boil it till it has done making any noiſe;

noiſe; then have ready ten or a dozen middling onions peeled and cut ſmall, throw them into the butter, and let them fry a quarter of an hour; then ſhake in a little flour, and ſtir them round; ſhake your pan, and let them do a few minutes longer, then pour in a quart or three pints of boiling water, ſtir them round; take a good piece of upper-cruſt, the ſtaleſt bread you have, about as big as the top of a penny-loaf cut ſmall, and throw it in. Seaſon with ſalt to your palate. Let it boil ten minutes, ſtirring it often; then take it off the fire, and have ready the yolks of two eggs beat fine, with half a ſpoonful of vinegar; mix ſome of the ſoup with them, then ſtir it into your ſoup, and mix it well, and pour it into your diſh. This is a delicious diſh.

To make an Eel-Soup.

TAKE eels according to the quantity of ſoup you would make: a pound of eels will make a pint of good ſoup: ſo to every pound of eels put a quart of water, a cruſt of bread, two or three blades of mace, a little whole pepper, an onion, and a bundle of ſweet herbs; cover them cloſe, and let them boil till half the liquor is waſted; then ſtrain it, and toaſt ſome bread, cut it ſmall, lay the bread into the diſh, and pour in your ſoup. If you have a ſtew-hole, ſet the diſh over it for a minute, and ſend it to table. If you find your ſoup not rich enough, you muſt let it boil till it is as ſtrong as you would have it. You may make this ſoup as rich and good as if it was meat: you may add a piece of carrot to brown it.

To make a Craw-Fiſh-Soup.

TAKE a carp, a large eel, half a thornback, cleanſe and waſh them clean, put them into a ſauce-pan, or little pot, put to them a gallon of water, the cruſt of a penny-loaf, ſkim them well, ſeaſon it with mace, cloves, whole pepper, black and white, an onion, a bundle of ſweet herbs, ſome parſley, a piece of ginger, let them boil by themſelves cloſe covered; then take the tails of half a hundred crawfiſh, pick out the bag, and all the woolly parts that are about them, put them into a ſauce-pan, with two quarts of water, a little ſalt, a bundle of ſweet herbs; let them ſtew ſoftly, and when they are ready to boil, take out the tails, and beat all the other part of the craw-fiſh with the ſhells, and boil in the liquor the tails came out of, with a blade of mace, till it comes to about a pint, ſtrain it through a clean ſieve, and add it to the fiſh a-boiling. Let all boil ſoftly, till there is about three quarts; then ſtrain it off

through a coarſe ſieve, put it into your pot again, and if it wants ſalt you muſt put ſome in, and the tails of the crawfiſh and lobſter: take out all the meat and body, and chop it very ſmall, and add to it; take a French roll and fry it criſp, and add to it. Let them ſtew all together for a quarter of an hour. You may ſtew a carp with them; pour your ſoup into your diſh, the roll ſwimming in the middle.

When you have a carp, there ſhould be a roll on each ſide. Garniſh the diſh with crawfiſh. If your crawfiſh will not lie on the ſides of your diſh, make a little paſte, and lay round the rim, and lay the fiſh on that all round the diſh.

Take care that your ſoup be well ſeaſoned, but not too high.

To make a Muſſel-Soup.

GET a hundred of muſſels, waſh them very clean, put them into a ſtew-pan, cover them cloſe: let them ſtew till they open, then pick them out of the ſhells, ſtrain the liquor through a fine lawn ſieve to your muſſels, and pick the beard or crab out, if any.

Take a dozen crawfiſh, beat them to maſh, with a dozen of almonds blanched, and beat fine; then take a ſmall parſnip and a carrot ſcraped, and cut in thin ſlices, fry them brown with a little butter; then take two pounds of any freſh fiſh, and boil in a gallon of water, with a bundle of ſweet herbs, a large onion ſtuck with cloves, whole-pepper, black and white, a little parſley, a little piece of horſe-raddiſh, and ſalt the muſſel-liquor, the crawfiſh and almonds. Let them boil till half is waſted, then ſtrain them through a ſieve, put the ſoup into a ſauce-pan, put in twenty of the muſſels, a few muſhrooms, and truffles cut ſmall, and a leek waſhed and cut very ſmall: take two French rolls, take out the crumb, fry it brown, cut it into little pieces, put it into the ſoup, let it boil all together for a quarter of an hour, with the fried carrot and parſnip; in the mean while take the cruſt of the rolls fried criſp; take half a hundred of the muſſels, a quarter of a pound of butter, a ſpoonful of water, ſhake in a little flour, ſet them on the fire, keeping the ſauce-pan ſhaking all the time till the butter is melted. Seaſon it with pepper and ſalt, beat the yolks of three eggs, put them in, ſtir them all the time for fear of curdling, grate a little nutmeg; when it is thick and fine, fill the rolls, pour your ſoup into the diſh, put in the rolls, and lay the reſt of the muſſels round the rim of the diſh.

To make a Scate or Thornback Soup.

TAKE two pounds of ſcate or thornback, ſkin it and boil it in ſix quarts of water. When it is enough, take it up, pick off the fleſh and lay it by; put in the bones again, and about two pounds of any freſh fiſh, a very little piece of lemon-peel, a bundle of ſweet herbs, whole-pepper, two or three blades of mace, a little piece of horſe-raddiſh, the cruſt of a penny-loaf, a little parſley; cover it cloſe, and let it boil till there is about two quarts, then ſtrain it off and add an ounce of vermicelli, ſet it on the fire, and let it boil ſoftly. In the mean time take a French roll, cut a little hole in the top, take out the crumb, fry the cruſt brown in butter; take the fleſh off the fiſh you laid by, cut it into little pieces, put it into a ſauce-pan, with two or three ſpoonfuls of the ſoup, ſhake in a little flour, put in a piece of butter, a little pepper and ſalt; ſhake them together in the ſauce-pan over the fire till it is quite thick, then fill the roll with it; pour your ſoup into your diſh, let the roll ſwim in the middle, and ſend it to table.

To make an Oyſter-Soup.

YOUR ſtock muſt be made of any ſort of fiſh the place affords; let there be about two quarts, take a pint of oyſters, beard them, put them into a ſauce-pan, ſtrain the liquor, let them ſtew two or three minutes in their own liquor, then take the hard parts of the oyſters, and beat them in a mortar, with the yolks of four hard eggs; mix them with ſome of the ſoup, put them with the other part of the oyſters and liquor into a ſauce-pan, a little nutmeg, pepper, and ſalt; ſtir them well together, and let it boil a quarter of an hour. Diſh it up, and ſend it to table.

To make an Almond-Soup.

TAKE a quart of almonds, blanch them, and beat them in a marble mortar, with the yolks of twelve hard eggs, till they are a fine paſte; mix them by degrees with two quarts of new-milk, a quart of cream, a quarter of a pound of double-refined ſugar, beat fine, a penny-worth of orange-flower-water, ſtir all well together; when it is well mixed, ſet it over a ſlow fire, and keep it ſtirring quick all the while, till you find it is thick enough; then pour it into your diſh, and ſend it to table. If you do not be very careful, it will curdle.

To

To make a Rice-Soup.

TAKE two quarts of water, a pound of rice, a little cinnamon; cover it close, and let it simmer very softly till the rice is quite tender: take out the cinnamon, then sweeten it to your palate, grate half a nutmeg, and let it stand till it is cold; then beat up the yolks of three eggs, with half a pint of white-wine, mix them very well, then stir them into the rice, set them on a slow fire, and keep stirring all the time for fear of curdling. When it is of a good thickness, and boils, take it up. Keep stirring it till you put it into your dish.

To make a Barley-Soup.

TAKE a gallon of water, half a pound of barley, a blade or two of mace, a large crust of bread, a little lemon-peel. Let it boil till it comes to two quarts, then add half a pint of white-wine, and sweeten to your palate.

To make a Turnip-Soup.

TAKE a gallon of water, and a bunch of turnips, pare them, save three or four out, put the rest into the water, with half an ounce of whole pepper, an onion stuck with cloves, a blade of mace, half a nutmeg bruised, a little bundle of sweet herbs, and a large crust of bread. Let these boil an hour pretty fast, then strain it through a sieve, squeezing the turnips through; wash and cut a bunch of celery very small, set it on in the liquor on the fire, cover it close, and let it stew. In the mean time cut the turnips you saved into dice, and two or three small carrots clean scraped, and cut in little pieces: put half these turnips and carrots into the pot with the celery, and the other half fry brown in fresh butter. You must flour them first, and two or three onions peeled, cut in thin slices, and fried brown; then put them all into the soup, with an ounce of vermicelli. Let your soup boil softly till the celery is quite tender, and your soup good. Season it with salt to your palate.

To make an Egg-Soup.

BEAT the yolks of two eggs in your dish, with a piece of butter as big as a hen's egg, take a tea-kettle of boiling water in one hand, and a spoon in the other, pour in about a quart by degrees, then keep stirring it all the time well till the eggs are well mixed, and the butter melted; then pour it into a sauce-

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pan, and keep ſtirring it all the time till it begins to ſimmer. Take it off the fire, and pour it between two veſſels, out of one into another, till it is quite ſmooth, and has a great froth. Set it on the fire again, keep ſtirring it till it is quite hot; then pour it into the ſoup-diſh, and ſend it to table hot.

To make Peas-Porridge.

TAKE a quart of green-peas, put to them a quart of water, a bundle of dried mint, and a little ſalt. Let them boil till the peas are quite tender; then put in ſome beaten pepper, a piece of butter as big as a walnut, rolled in flour, ſtir it all together, and let it boil a few minutes: then add two quarts of milk, let it boil a quarter of an hour, take out the mint, and ſerve it up.

To make a White-Pot.

TAKE two quarts of new-milk, eight eggs, and half the whites, beat up with a little roſe-water, a nutmeg, a quarter of a pound of ſugar; cut a penny-loaf in very thin ſlices, and pour your milk and eggs over. Put a little bit of ſweet butter on the top. Bake it in a ſlow oven half an hour.

To make a Rice White-Pot.

BOIL a pound of rice in two quarts of new-milk, till it is tender and thick, beat it in a mortar with a quarter of a pound of ſweet-almonds blanched; then boil two quarts of cream, with a few crumbs of white-bread, and two or three blades of mace. Mix it all with eight eggs, a little roſe-water, and ſweeten to your taſte. Cut ſome candied-orange and citron peels thin, and lay it in. It muſt be put into a ſlow oven.

To make Rice-Milk.

TAKE half a pound of rice, boil it in a quart of water, with a little cinnamon. Let it boil till the water is all waſted; take great care it does not burn, then add three pints of milk, and the yolk of an egg beat up. Keep it ſtirring, and when it boils take it up. Sweeten to your palate.

To make an Orange-Fool.

TAKE the juice of ſix oranges, and ſix eggs well beaten, a pint of cream, a quarter of a pound of ſugar, a little cinnamon and nutmeg. Mix all together, and keep ſtirring over a ſlow fire

fire till it is thick, then put in a little piece of butter, and keep ſtirring till cold, and diſh it up.

To make a Weſtminſter-Fool.

TAKE a penny-loaf, cut it into thin ſlices, wet them with ſack, lay them in the bottom of a diſh: take a quart of cream, beat up ſix eggs, two ſpoonfuls of roſe-water, a blade of mace, and ſome grated nutmeg. Sweeten to your taſte. Put all this into a ſauce-pan, and keep ſtirring all the time over a ſlow fire, for fear of curdling. When it begins to be thick, pour it into the diſh over the bread. Let it ſtand till it is cold, and ſerve it up.

To make a Gooſeberry-Fool.

TAKE two quarts of gooſeberries, ſet them on the fire in about a quart of water. When they begin to ſimmer, turn yellow and begin to plump, throw them into a cullender to drain the water out; then with the back of a ſpoon carefully ſqueeze the pulp, throw the ſieve into a diſh, make them pretty ſweet, and let them ſtand till they are cold. In the mean time take two quarts of new-milk, and the yolks of four eggs beat up with a little grated nutmeg; ſtir it ſoftly over a ſlow fire; when it begins to ſimmer, take it off, and by degrees ſtir it into the gooſeberries. Let it ſtand till it is cold, and ſerve it up. If you make it with cream, you need not put any eggs in: and if it is not thick enough, it is only boiling more gooſeberries. But that you muſt do as you think proper.

To make Firmity.

TAKE a quart of ready-boiled wheat, two quarts of milk, a quarter of a pound of currants clean picked and waſhed: ſtir theſe together and boil them, beat up the yolks of three or four eggs, a little nutmeg, with two or three ſpoonfuls of milk, add to the wheat; ſtir them together for a few minutes. Then ſweeten to your palate, and ſend it to table.

To make Plum-Porridge, or Barley Gruel.

TAKE a gallon of water, half a pound of barley, a quarter of a pound of raiſins clean waſhed, a quarter of a pound of currants clean waſhed and picked. Boil theſe till above half the water is waſted, with two or three blades of mace. Then ſweeten it to your palate, and add half a pint of white-wine.

To make Buttered-Wheat.

PUT your wheat into a ſauce-pan; when it is hot, ſtir in a good piece of butter, a little grated nutmeg, and ſweeten it to your palate.

To make Plum-Gruel.

TAKE two quarts of water, two large ſpoonfuls of oatmeal, ſtir it together, a blade or two of mace, a little piece of lemon-peel; boil it for five or ſix minutes (take care it no not boil over), then ſtrain it off, and put it into the ſauce-pan again, with half a pound of currants clean waſhed and picked. Let them boil about ten minutes, add a glaſs of white-wine, a little grated nutmeg, and ſweeten to your palate.

To make a Flour Haſty-Pudding.

TAKE a quart of milk, and four bay-leaves, ſet it on the fire to boil, beat up the yolks of two eggs, and ſtir in a little ſalt. Take two or three ſpoonfuls of milk, and beat up with your eggs, and ſtir in your milk, then, with a wooden-ſpoon in one hand, and the flour in the other, ſtir it in till it is of a good thickneſs, but not too thick. Let it boil, and keep it ſtirring, then pour it into a diſh, and ſtick pieces of butter here and there. You may omit the egg if you do not like it; but it is a great addition to the pudding, and a little piece of butter ſtirred in the milk makes it eat ſhort and fine. Take out the bay-leaves before you put in the flour.

To make an Oatmeal Haſty-Pudding.

TAKE a quart of water, ſet it on to boil, put in a piece of butter and ſome ſalt; when it boils, ſtir in the oatmeal as you do the flour, till it is of a good thickneſs. Let it boil a few minutes, pour it in your diſh, and ſtick pieces of butter in it: or eat with wine and ſugar, or ale and ſugar, or cream, or new milk. This is beſt made with Scotch oatmeal.

To make an excellent Sack-Poſſet.

BEAT fifteen eggs, whites and yolks very well, and ſtrain them; then put three quarters of a pound of white ſugar into a pint of canary, and mix it with your eggs in a baſon; ſet it over a chafing-diſh of coals, and keep continually ſtirring it till it is ſcalding hot. In the mean time grate ſome nutmeg

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in a quart of milk and boil it; then pour it into your eggs and wine, they being ſcalding hot. Hold your hand very high as you pour it, and ſomebody ſtirring it all the time you are pouring in the milk: then take it off the chaſing-diſh, ſet it before the fire half an hour, and ſerve it up.

To make another Sack-Poſſet.

TAKE a quart of new-milk, four Naples biſcuits, crumble them, and when the milk boils throw them in. Juſt give it one boil, take it off, grate in ſome nutmeg, and ſweeten to your palate: then pour in half a pint of ſack, ſtirring it all the time, and ſerve it up. You may crumble white-bread, inſtead of biſcuit.

Or make it thus.

BOIL a quart of cream, or new-milk, with the yolks of two eggs: firſt take a French roll, and cut it as thin as poſſibly you can in little pieces; lay it in the diſh you intend for the poſſet. When the milk boils (which you muſt keep ſtirring all the time), pour it over the bread, and ſtir it together; cover it cloſe, than take a pint of canary, a quarter of a pound of ſugar, and grate in ſome nutmeg. When it boils pour it into the milk, ſtirring it all the time, and ſerve it up,

To make a fine Haſty-Pudding.

BREAK an egg into fine flour, and with your hand work up as much as you can into as ſtiff paſte as is poſſible, then mince it as ſmall as herbs to the pot, as ſmall as if it were to be ſifted; then ſet a quart of milk a-boiling, and put it in the paſte ſo cut: put in a little ſalt, a little beaten cinnamon and ſugar, a piece of butter as big as a walnut, and ſtirring all one way. When it is as thick as you would have it, ſtir in ſuch another piece of butter, then pour it into your diſh, and ſtick pieces of butter here and there. Send it to table hot.

To make haſty Fritters.

TAKE a ſtew-pan, put in ſome butter, and let it be hot: in the mean time take half a pint of all-ale not bitter, and ſtir in ſome flour by degrees in a little of the ale; put in a few currants, or chopped apples, beat them up quick, and drop a large ſpoonful at a time all over the pan. Take care they do not ſtick together, turn them with an egg-ſlice, and when they

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are of a fine brown, lay them in a diſh, and throw ſome ſugar over them. Garniſh with orange cut into quarters.

To make fine Fritters.

PUT to half a pint of thick cream four eggs well beaten, a little brandy, ſome nutmeg and ginger. Make this into a thick batter with flour, and your apples muſt be golden pippins pared and chopped with a knife; mix all together, and fry them in butter. At any time you may make an alteration in the fritters with currants.

Another Way.

DRY ſome of the fineſt flour well before the fire: mix it with a quart of new-milk, not too thick, ſix or eight eggs, a little nutmeg, a little mace, a little ſalt, and a quarter of a pint of ſack or ale, or a glaſs of brandy. Beat them well together, then make them pretty thick with pippins, and fry them dry.

To make Apple-Fritters.

BEAT the yolks of eight eggs, the whites of four well together, and ſtrain them into a pan: then take a quart of cream, make it as hot as you can bear your finger in it, then put to it a quarter of a pint of ſack, three quarters of a pint of ale, and make a poſſet of it. When it is cool, put it to your eggs, beating it well together; then put in nutmeg, ginger, ſalt and flour to your liking. Your batter ſhould be pretty thick, then put in pippins ſliced or ſcraped, and fry them in a good deal of butter quick.

To make Curd-Fritters.

HAVING a handful of curds and a handful of flour, and ten eggs well beaten and ſtrained, ſome ſugar, cloves, mace, and nutmeg beat, a little ſaffron; ſtir all well together, and fry them quick, and of a fine light brown.

To make Fritters-Royal.

TAKE a quart of new-milk, put it into a ſkillet or ſauce-pan, and as the milk boils up, pour in a pint of ſack, let it boil up, then take it off, and let it ſtand five or ſix minutes, then ſkim off all the curd, and put it into a baſon; beat it up well with ſix eggs, ſeaſon it with nutmeg, then beat it with a whiſk, add flour to make it as thick as batter uſually is, put in ſome fine ſugar, and fry them quick.

To

To make Skirret-Fritters.

TAKE a pint of pulp of ſkirrets, and a ſpoonful of flour, the yolks of four eggs, ſugar and ſpice, make it into a thick batter, and fry them quick.

To make White-Fritters.

HAVING ſome rice, waſh it in five or ſix ſeveral waters, and dry it very well before the fire: then beat it in a mortar very fine, and ſift it through a lawn-ſieve, that it may be very fine. You muſt have at leaſt an ounce of it, then put it into a ſauce-pan, juſt wet it with milk, and when it is well incorporated with it, add to it another pint of milk; ſet the whole over a ſtove or a very ſlow fire, and take care to keep it always moving; put in a little ſugar, and ſome candied lemon-peel grated, keep it over the fire till it is almoſt come to the thickneſs of a fine paſte, flour a peal, pour it on it, and ſpread it abroad with a rolling-pin. When it is quite cold cut it into little morſels, taking care they ſtick not one to the other; flour your hands, and roll up your fritters handſomely, and fry them. When you ſerve them up pour a little orange-flower-water over them, and ſugar. Theſe make a pretty ſide-diſh; or are very pretty to garniſh a fine diſh with.

To make Water-Fritters.

TAKE a pint of water, put into a ſauce-pan, a piece of butter as big as a walnut, a little ſalt, and ſome candied lemon-peel minced very ſmall. Make this boil over a ſtove, then put in two good handfuls of flour, and turn it about by main ſtrength till the water and flour be well mixed together, and none of the laſt ſtick to the ſauce-pan; then take it off the ſtove, mix in the yolks of two eggs, mix them well together, continuing to put in more, two by two, till you have ſtirred in ten or twelve, and your paſte be very fine; then drudge a peal thick with flour, and dipping your hand into the flour, take out your paſte bit by bit, and lay it on a peal. When it has lain a little while roll it, and cut it into little pieces, taking great care that they ſtick not one to another, fry them of a fine brown, put a little orange-flower-water over them, and ſugar all over.

To make Syringed-Fritters.

TAKE about a pint of water, and a bit of butter the bigneſs of an egg, with ſome lemon-peel, green if you can get it, raſped

preſerved lemon-peel, and criſped orange-flowers; put all together in a ſtew-pan over the fire, and when boiling throw in ſome fine flour; keep it ſtirring, put in by degrees more flour till your batter be thick enough, take it off the fire, then take an ounce of ſweet-almonds, four bitter ones, pound them in a mortar, ſtir in two Naples biſcuits crumbled, two eggs beat; ſtir all together, and more eggs till your batter be thin enough to be ſyringed. Fill your ſyringe, your butter being hot, ſyringe your fritters in it, to make it of a true lover's-knot, and being well coloured, ſerve them up for a ſide-diſh.

At another time, you may rub a ſheet of paper with butter, over which you may ſyringe your fritters, and make them in what ſhape you pleaſe. Your butter being hot, turn the paper upſide down over it, and your fritters will eaſily drop off. When fried ſtrew them with ſugar, and glaze them.

To make Vine-Leaf Fritters.

TAKE ſome of the ſmalleſt vine-leaves you can get, and having cut off the great ſtalks, put them in a diſh with ſome French brandy, green lemon raſped, and ſome ſugar; take a good handful of fine flour, mixed with white-wine or ale, let your butter be hot, and with a ſpoon drop in your batter, take great care they do not ſtick one to the other; on each fritter lay a leaf; fry them quick, and ſtrew ſugar over them, and glaze them with a red-hot ſhovel.

With all fritters made with milk and eggs you ſhould have beaten cinnamon and ſugar in a ſaucer, and either ſqueeze an orange over it, or pour a glaſs of white-wine, and ſo throw ſugar all over the diſh, and they ſhould be fried in a good deal of fat; therefore they are beſt fried in beef-dripping, or hog's-lard, when it can be done.

To make Clary Fritters.

TAKE your clary-leaves, cut off the ſtalks, dip them one by one in a batter made with milk and flour, your butter being hot, fry them quick. This is a pretty heartening diſh for a ſick or weak perſon; and comfrey-leaves do the ſame way.

To make Apple Frazes.

CUT your apples in thick ſlices, and fry them of a fine light brown; take them up, and lay them to drain, keep them as whole as you can, and either pare them or let it alone; then

make a batter as follows: take five eggs, leaving out two whites, beat them up with cream and flour, and a little ſack; make it the thickneſs of a pancake-batter, pour in a little melted butter, nutmeg, and a little ſugar. Let your batter be hot, and drop in your fritters, and on every one lay a ſlice of apple, and then more batter on them. Fry them of a fine light brown; take them up, and ſtrew ſome double-refined ſugar all over them.

To make an Almond Fraze.

GET a pound of Jordan almonds, blanched, ſteep them in a pint of ſweet cream, ten yolks of eggs, and four whites, take out the almonds and pound them in a mortar fine; then mix them again in the cream and eggs, put in ſugar and grated white-bread, ſtir them all together, put ſome freſh butter into the pan, let it be hot and pour it in, ſtirring it in the pan, till they are of a good thickneſs: and when it is enough, turn it into a diſh, throw ſugar over it, and ſerve it up.

To make Pancakes.

TAKE a quart of milk, beat in ſix or eight eggs, leaving half the whites out; mix it well till your batter is of a fine thickneſs. You muſt obſerve to mix your flour firſt with a little milk, then add the reſt by degrees; put in two ſpoonfuls of beaten ginger, a glaſs of brandy, a little ſalt; ſtir all together, make your ſtew-pan very clean, put in a piece of butter as big as a walnut, then pour in a ladleful of batter, which will make a pancake, moving the pan round that the batter be all over the pan; ſhake the pan, and when you think that ſide is enough, toſs it; if you cannot, turn it cleverly; and when both ſides are done, lay it in a diſh before the fire, and ſo do the reſt. You muſt take care they are dry; when you ſend them to table ſtrew a little ſugar over them.

To make fine Pancakes.

TAKE half a pint of cream, half a pint of ſack, the yolks of eighteen eggs beat fine, a little ſalt, half a pound of fine ſugar, a little beaten cinnamon, mace, and nutmeg; then put in as much flour as will run thin over the pan, and fry them in freſh butter. This ſort of pancake will not be criſp, but very good.

A ſecond

A ſecond Sort of fine Pancakes.

TAKE a pint of cream, and eight eggs well beat, a nutmeg grated, a little ſalt, half a pound of good diſh-butter melted; mix all together, with as much flour as will make them into a thin batter, fry them nice, and turn them on the back of a plate.

A third Sort.

TAKE ſix new-laid eggs well beat, mix them with a pint of cream, a quarter of a pound of ſugar, ſome grated nutmeg, and as much flour as will make the batter of a proper thickneſs. Fry theſe fine pancakes in ſmall pans, and let your pans be hot. You muſt not put above the bigneſs of a nutmeg of butter at a time into the pan.

A fourth Sort, called a Quire of Paper.

TAKE a pint of cream, ſix eggs, three ſpoonfuls of fine flour, three of ſack, one of orange-flower-water, a little ſugar, and half a nutmeg grated, half a pound of melted butter almoſt cold; mingle all well together, and butter the pan for the firſt pancake; let them run as thin as poſſible; when they are juſt coloured they are enough: and ſo do with all the fine pancakes.

To make Rice Pancakes.

TAKE a quart of cream, and three ſpoonfuls of flour of rice, ſet it on a ſlow fire, and keep it ſtirring till it is thick as pap. Stir in half a pound of butter, a nutmeg grated; then pour it out into an earthen pan, and when it is cold, ſtir in three or four ſpoonfuls of flour, a little ſalt, ſome ſugar, nine eggs well beaten; mix all well together, and fry them nicely. When you have no cream, uſe new-milk, and one ſpoonful more of the flour of rice.

To make a Pupton of Apples.

PARE ſome apples, take out the cores, and put them into a ſkillet: to a quart-mugful heaped, put in a quarter of a pound of ſugar, and two ſpoonfuls of water. Do them over a ſlow fire, keep them ſtirring; add a little cinnamon; when it is quite thick, and like a marmalade, let it ſtand till cool. Beat up the yolks of four or five eggs, and ſtir in a handful of grated bread and a quarter of a pound of freſh butter; then form it

into what ſhape you pleaſe, and bake it in a ſlow oven, and then turn it upſide down on a plate, for a ſecond courſe.

To make Black-Caps.

CUT twelve large apples in halves, and take out the cores, place them on a thin patty-pan, or mazarine, as cloſe together as they can lie, with the flat ſide downwards; ſqueeze a lemon in two ſpoonfuls of orange-flower-water, and pour over them; ſhred ſome lemon-peel fine, and throw over them, and grate fine ſugar all over. Set them in a quick oven, and half an hour will do them. When you ſend them to table, throw fine ſugar all over the diſh.

To bake Apples whole.

PUT your apples into an earthen pan, with a few cloves, a little lemon-peel, ſome coarſe ſugar, a glaſs of red-wine; put them into a quick oven, and they will take an hour baking.

To ſtew Pears.

PARE ſix pears, and either quarter them or do them whole; they make a pretty diſh with one whole, the reſt cut in quarters, and the cores taken out. Lay them in a deep earthen pot, with a few cloves, a piece of lemon-peel, a gill of red-wine, and a quarter of a pound of fine ſugar. If the pears are very large, they will take half a pound of ſugar, and half a pint of red-wine; cover them cloſe with brown paper, and bake them till they are enough.

Serve them hot or cold, juſt as you like them, and they will be very good with water in the place of wine.

To ſtew Pears in a Sauce-Pan.

PUT them into a ſauce-pan, with the ingredients as before; cover them, and do them over a ſlow fire. When they are enough take them off; add a pennyworth of cochineal, bruiſed very fine.

To ſtew Pears purple.

PARE four pears, cut them into quarters, core them, put them into a ſtew-pan, with a quarter of a pint of water, a quarter of a pound of ſugar, cover them with a pewter-plate, then cover the pan with the lid, and do them over a ſlow fire. Look at them often, for fear of melting the plate; when they are enough,

enough, and the liquor looks of a fine purple, take them off, and lay them in your diſh with the liquor; when cold, ſerve them up for a ſide-diſh at a ſecond courſe, or juſt as you pleaſe.

To ſtew Pippins whole.

TAKE twelve golden-pippins, pare them, put the parings into a ſauce-pan with water enough to cover them, a blade of mace, two or three cloves, a piece of lemon-peel, let them ſimmer till there is juſt enough to ſtew the pippins in, then ſtrain it, and put it into the ſauce-pan again, with ſugar enough to make it like a ſyrup; then put them in a preſerving-pan, or clean ſtew-pan, or large ſauce-pan, and pour the ſyrup over them. Let there be enough to ſtew them in; when they are enough, which you will know by the pippins being ſoft, take them up, lay them in a little diſh with the ſyrup: when cold, ſerve them up; or hot, if you chuſe it.

A pretty Made-Diſh.

TAKE half a pound of almonds blanched and beat fine, with a little roſe or orange-flower-water; then take a quart of ſweet thick cream, and boil it with a piece of cinnamon and mace, ſweeten it with ſugar to your palate, and mix it with your almonds: ſtir it well together, and ſtrain it through a ſieve. Let your cream cool, and thicken it with the yolks of ſix eggs; then garniſh a deep diſh, and lay paſte at the bottom, then put in ſhred artichoke-bottoms, being firſt boiled, upon that a little melted butter, ſhred citron, and candied-orange; ſo do till your diſh is near full, then pour in your cream, and bake it without a lid. When it is baked, ſcrape ſugar over it, and ſerve it up hot. Half an hour will bake it.

To make Kickſhaws.

MAKE puff-paſte, roll it thin, and if you have any moulds, work it upon them, make them up with preſerved pippins. You may fill ſome with gooſeberries, ſome with raſberries, or what you pleaſe, then cloſe them up, and either bake or fry them; throw grated ſugar over them, and ſerve them up.

Plain Perdu, or Cream Toaſts.

HAVING two French rolls, cut them into ſlices as thick as your finger, crumb and cruſt together, lay them on a diſh, put to them a pint of cream and half a pint of milk; ſtrew them

over with beaten cinnamon and ſugar; turn them frequently till they are tender, but take care not to break them; then take them from the cream with the ſlice, break four or five eggs, turn your ſlices of bread in the eggs, and fry them in clarified butter. Make them of a good brown colour, but not black; ſcrape a little ſugar over them. They may be ſerved for a ſecond-courſe diſh, but are fitteſt for ſupper.

Salmagundy for a Middle-Diſh at Supper.

IN the top plate in the middle, which ſhould ſtand higher than the reſt, take a fine pickled-herring, bone it, take off the head, and mince the reſt fine. In the other plates round, put the following things: in one, pare a cucumber and cut it very thin; in another, apples pared and cut ſmall; in another, an onion peeled and cut ſmall; in another, two hard eggs chopped ſmall, the whites in one, and the yolks in another; pickled girkins in another cut ſmall; in another, celery cut ſmall; in another pickled red-cabbage chopped fine; take ſome water-creſſes clean waſhed and picked, ſtick them all about and between every plate or ſaucer, and throw naſtertium flowers about the creſſes. You muſt have oil and vinegar, and lemon, to eat with it. If it is prettily ſet out, it will make a pretty figure in the middle of the table, or you may lay them in heaps in a diſh. If you have not all theſe ingredients, ſet out your plates or ſaucers with juſt what you fancy, and in the room of a pickled herring you may mince anchovies.

To make a Tanſey.

TAKE ten eggs, break them into a pan, put to them a little ſalt, beat them very well, then put to them eight ounces of loaf-ſugar beat fine, and a pint of the juice of ſpinach. Mix them well together, and ſtrain it into a quart of cream; then grate in eight ounces of Naples biſcuit or white-bread, a nutmeg grated, a quarter of a pound of Jordan almonds, beat in a mortar, with a little juice of tanſey to your taſte: mix theſe all together, put it into a ſtew-pan, with a piece of butter as large as a pippin. Set it over a ſlow charcoal-fire, keep it ſtirring till it is hardened very well, then butter a diſh very well, put in your tanſey, bake it, and when it is enough turn it out on a pie-plate; ſqueeze the juice of an orange over it, and throw ſugar all over. Garniſh with orange cut into quarters, and ſweet-meats cut into long bits, and lay all over its ſide.

Another

Another Way.

TAKE a pint of cream, and half a pint of blanched almonds beat fine, with roſe and orange-flower-water, ſtir them together over a ſlow fire; when it boils take it off, and let it ſtand till cold; then beat in ten eggs, grate in a ſmall nutmeg, four Naples biſcuits, a little grated bread; ſweeten to your taſte, and if you think it is too thick, put in ſome more cream, the juice of ſpinach to make it green; ſtir it well together, and either fry it or bake it. If you fry it, do one ſide firſt, and then with a diſh turn the other.

To make a Hedge-Hog.

TAKE two quarts of ſweet almonds blanched, beat them well in a mortar, with a little canary and orange-flower-water, to keep them from oiling. Make them into a ſtiff paſte, then beat in the yolks of twelve eggs, leave out five of the whites, put to it a pint of cream, ſweeten it with ſugar, put in half a pound of ſweet butter melted, ſet it on a furnace or ſlow fire, and keep continually ſtirring till it is ſtiff enough to be made into the form of a hedge-hog, then ſtick it full of blanched almonds ſlit, and ſtuck up like the briſtles of a hedge-hog, then put it into a diſh. Take a pint of cream, and the yolks of four eggs beat up, and mix with the cream: ſweeten to your palate, and keep them ſtirring over a ſlow fire all the time till it is hot, then pour it into your diſh round the hedge-hog; let it ſtand till it is cold, and ſerve it up.

Or you may make a fine hartſhorn-jelly, and pour into the diſh, which will look very pretty. You may eat wine and ſugar with it, or eat it without.

Or cold cream ſweetened, with a glaſs of white-wine in it, and the juice of a Seville orange, and pour it into the diſh. It will be pretty for change.

This is a pretty ſide-diſh at a ſecond courſe, or in the middle for ſupper, or in a grand deſert. Plump two currants for the eyes.

Or make it thus for Change.

TAKE two quarts of ſweet-almonds blanched, twelve bitter ones, beat them in a marble mortar well together, with canary and orange-flower-water, two ſpoonfuls of the tincture of ſaffron, two ſpoonfuls of the juice of ſorrel, beat them into a fine paſte, put in half a pound of melted butter, mix it up well, a

little nutmeg and beaten mace, an ounce of citron, an ounce of orange-peel, both cut fine, mix them in the yolks of twelve eggs, and half the whites beat up and mixed in half a pint of cream, half a pint of double-refined ſugar, and work it up all together. If it is not ſtiff enongh to make up into the form you would have it, you muſt have a mould for it; butter it well, then put in your ingredients, and bake it. The mould muſt be made in ſuch a manner, as to have the head peeping out; when it comes out of the oven, have ready ſome almonds blanched and ſlit, and boiled up in ſugar till brown. Stick it all over with the almonds; and for ſauce, have red-wine and ſugar made hot, and the juice of an orange. Send it hot to table, for a firſt courſe.

You may leave out the ſaffron and ſorrel, and make it up like chickens, or any other ſhape you pleaſe, or alter the ſauce to your fancy. Butter, ſugar, and white-wine is a pretty ſauce for either baked or boiled, and you may make the ſauce of what colour you pleaſe; or put it into a mould, with half a pound of currants added to it; and boil it for a pudding. You may uſe cochineal in the room of ſaffron.

The following liquor you may make to mix with your ſauces: beat an ounce of cochineal very fine, put in a pint of water in a ſkillet, and a quarter of an ounce of roch-alum; boil it till the goodneſs is out, ſtrain it into a phial, with an ounce of fine ſugar, and it will keep ſix months.

To make pretty Almond Puddings.

TAKE a pound and a half of blanched almonds, beat them fine with a little roſe-water, a pound of grated bread, a pound and a quarter of fine ſugar, a quarter of an ounce of cinnamon, and a large nutmeg beat fine, half a pound of melted butter, mixed with the yolks of eggs, and four whites beat fine, a pint of ſack, a pint and a half of cream, ſome roſe or orange-flower-water; boil the cream, and tie a little bag of ſaffron, and dip in the cream to colour it. Firſt beat your eggs very well, and mix with your batter; beat it up, then the ſpice, then the almonds, then the roſe-water and wine by degrees, beating it all the time, then the ſugar, and then the cream by degrees, keeping it ſtirring, and a quarter of a pound of vermicelli. Stir all together, have ſome hog's guts nice and clean, fill them only half full, and as you put in the ingredients here and there, put in a bit of citron; tie both ends of the gut tight, and boil them about a quarter of an hour. You may add currants for change.

To

To make fried Toaſts.

TAKE a penny-loaf, cut it into ſlices a quarter of an inch thick round ways, toaſt them, and then take a pint of cream and three eggs, half a pint of ſack, ſome nutmeg, and ſweetened to your taſte; ſteep the toaſts in it for three or four hours, then have ready ſome butter hot in a pan, put in the toaſts and fry them brown, lay them in a diſh, melt a little butter, and then mix what is left; if none, put in ſome wine and ſugar, and pour over them. They make a pretty plate or ſide-diſh for ſupper.

To ſtew a Brace of Carp.

SCRAPE them very clean, then gut them, waſh them and the roes in a pint of good ſtale beer, to preſerve all the blood, and boil the carp, with a little ſalt in the water.

In the mean time ſtrain the beer, and put it into a ſauce-pan, with a pint of red-wine, two or three blades of mace, ſome whole pepper, black and white, an onion ſtuck with cloves, half a nutmeg bruiſed, a bundle of ſweet-herbs, a piece of lemon-peel as big as a ſix-pence, an anchovy, a little piece of horſe-raddiſh, Let theſe boil together ſoftly for a quarter of an hour, covered cloſe; then ſtrain it, and add to it half the hard roe beat to pieces, two or three ſpoonfuls of catchup, a quarter of a pound of freſh butter, and a ſpoonful of muſhroom-pickle, let it boil, and keep ſtirring it till the ſauce is thick and enough. If it wants any ſalt, you muſt put ſome in: then take the reſt of the roe, and beat it up with the yolk of an egg, ſome nutmeg, and a little lemon-peel cut ſmall, fry them in freſh butter in little cakes, and ſome pieces of bread cut three-corner-ways and fried brown. When the carp are enough take them up, pour your ſauce over them, lay the cakes round the diſh, with horſe-raddiſh ſcraped fine, and fried parſley. The reſt lay on the carp, and ſtick the bread about them, and lay round them, then ſliced lemon notched, and lay round the diſh, and two or three pieces on the carp. Send them to table hot.

The boiling of carp at all times is the beſt way, they eat fatter and finer. The ſtewing of them is no addition to the ſauce, and only hardens the fiſh and ſpoils it. If you would have your ſauce white, put in good fiſh-broth inſtead of beer, and white-wine in the room of red-wine. Make your broth with any ſort of freſh fiſh you have, and ſeaſon it as you do gravy.

To fry Carp.

FIRST ſcale and gut them, waſh them clean, lay them in a cloth to dry, then flour them, and fry them of a fine light brown. Fry ſome toaſt cut three-corner-ways, and the roes; when your fiſh is done, lay them on a coarſe cloth to drain. Let your ſauce be butter and anchovy, with the juice of lemon. Lay your carp in the diſh, the roes on each ſide, and garniſh with the fried toaſt and lemon.

To bake a Carp.

SCALE, waſh, and clean a brace of carp very well; take an earthen pan deep enough to lie cleverly in, butter the pan a little, lay in your carp; ſeaſon with mace, cloves, nutmeg, and black and white pepper, a bundle of ſweet herbs, an onion, and anchovy; pour in a bottle of white-wine, cover it cloſe, and let them bake an hour in a hot oven, if large; if ſmall, a leſs time will do them. When they are enough, carefully take them up and lay them in a diſh; ſet it over hot water to keep it hot, and cover it cloſe, then pour all the liquor they were baked in into a ſauce-pan; let it boil a minute or two, then ſtrain it, and add half a pound of butter rolled in flour. Let it boil, keep ſtirring it, ſqueeze in the juice of half a lemon, and put in what ſalt you want; pour the ſauce over the fiſh, lay the roes round, and garniſh with lemon. Obſerve to ſkim all the fat off the liquor.

To fry Tench.

SLIME your tenches, ſlit the ſkin along the backs, and with the point of your knife raiſe it up from the bone, then cut the ſkin acroſs at the head and tail, then ſtrip it off, and take out the bone; then take another tench, or a carp, and mince the fleſh ſmall with muſhrooms, cives, and parſley. Seaſon them with ſalt, pepper, beaten mace, nutmeg, and a few ſavoury herbs minced ſmall. Mingle all theſe well together, then pound them in a mortar, with crumbs of bread, as much as two eggs, ſoaked in cream, the yolks of three or four eggs, and a piece of butter. When theſe have been well pounded, ſtuff the tenches with this ſauce: take clarified butter, put it into a pan, ſet it over the fire, and when it is hot flour your tenches, and put them into the pan one by one, and fry them brown; then take them up, lay them in a coarſe cloth before the fire to keep hot. In the mean time pour all the greaſe and fat out of the pan, put in a quarter of a pound

pound of butter, ſhake ſome flour all over the pan, keep ſtirring with a ſpoon till the butter is a little brown; then pour in half a pint of white-wine, ſtir it together, pour in half a pint of boiling water, an onion ſtuck with cloves, a bundle of ſweet herbs, and two blades of mace. Cover them cloſe, and let them ſtew as ſoftly as you can for a quarter of an hour; then ſtrain off the liquor, put it into the pan again, add two ſpoonfuls of catchup, have ready an ounce of truffles or morels boiled in half a pint of water tender, pour in truffles, water and all, into the pan, a few muſhrooms, and either half a pint of oyſters clean waſhed in their own liquor, and the liquor and all put into the pan, or ſome crawfiſh; but then you muſt put in the tails, and, after clean picking them, boil them in half a pint of water, then ſtrain the liquor, and put into the ſauce: or take ſome fiſh-melts, and toſs up in your ſauce. All this is as you fancy.

When you find your ſauce is very good, put your tench into the pan, make them quite hot, then lay them into your diſh, and pour the ſauce over them. Garniſh with lemon.

Or you may, for change, put in half a pint of ſtale beer inſtead of water. You may dreſs tench juſt as you do carp.

To roaſt a Cod's-Head.

WASH it very clean, and ſcore it with a knife, ſtrew a little ſalt on it, and lay it in a ſtew-pan before the fire, with ſomething behind it, that the fire may roaſt it. All the water that comes from it the firſt half hour throw away, then throw on it a little nutmeg, cloves, mace beat fine, and ſalt; flour it, and baſte it with butter. When that has lain ſome time, turn and ſeaſon it, and baſte the other ſide the ſame; turn it often, then baſte it with butter and crumbs of bread. If it is a large head, it will take four or five hours baking. Have ready ſome melted butter with an anchovy, ſome of the liver of the fiſh boiled and bruiſed fine; mix it well with the butter, and two yolks of eggs beat fine and mixed with the butter, then ſtrain them through a ſieve, and put them into the ſauce-pan again, with a few ſhrimps, or pickled cockles, two ſpoonfuls of red-wine, and the juice of a lemon. Pour it into the pan the head was roaſted in, and ſtir it all together, pour it into the ſauce-pan, keep it ſtirring, and let it boil; pour it into a baſon. Garniſh the head with fried fiſh, lemon, and ſcraped horſe-raddiſh. If you have a large tin-oven, it will do better.

To boil a Cod's-Head.

SET a fiſh-kettle on the fire, with water enough to boil it, a good handful of ſalt, a pint of vinegar, a bundle of ſweet herbs, and a piece of horſe-raddiſh; let it boil a quarter of an hour, then put in the head, and when you are ſure it is enough, lift up the fiſh-plate with the fiſh on it, ſet it acroſs the kettle to drain, then lay it in your diſh, and lay the liver on one ſide. Garniſh with lemon and horſe-raddiſh ſcraped; melt ſome butter, with a little of the fiſh-liquor, an anchovy, oyſters, or ſhrimps, or juſt what you fancy.

To ſtew Cod.

CUT your cod into ſlices an inch thick, lay them in the bottom of a large ſtew-pan; ſeaſon them with nutmeg, beaten pepper and ſalt, a bundle of ſweet herbs, and an onion, half a pint of white-wine, and a quarter of a pint of water; cover it cloſe, and let it ſimmer ſoftly for five or ſix minutes, then ſqueeze in the juice of a lemon, put in a few oyſters and the liquor ſtrained, a piece of butter as big as an egg rolled in flour, and a blade or two of mace; cover it cloſe and let it ſtew ſoftly, ſhaking the pan often. When it is enough, take out the ſweet herbs and onion, and diſh it up; pour the ſauce over it, and garniſh with lemon.

To fricaſey Cod.

GET the ſounds, blanch them, then make them very clean, and cut them into little pieces. If they be dried ſounds, you muſt firſt boil them tender. Get ſome of the roes, blanch them and waſh them clean, cut them into round pieces about an inch thick, with ſome of the livers, an equal quantity of each to make a handſome diſh, and a piece of cod about one pound in the middle. Put them into a ſtew-pan, ſeaſon them with a little beaten mace, grated nutmeg and ſalt, a little bundle of ſweet herbs, an onion, and a quarter of a pint of fiſh-broth or boiling-water; cover them cloſe, and let them ſtew a few minutes; then put in half a pint of red-wine, a few oyſters with the liquor ſtrained, a piece of butter rolled in flour; ſhake the pan round, and let them ſtew ſoftly till they are enough, take out the ſweet herbs and onion, and diſh it up. Garniſh with lemon. Or you may do them white thus; inſtead of red-wine add white, and a quarter of a pint of cream.

To

To bake a Cod's Head.

BUTTER the pan you intend to bake it in, make your head very clean, lay it in the pan, put in a bundle of ſweet herbs, an onion ſtuck with cloves, three or four blades of mace, half a large ſpoonful of black and white pepper, a nutmeg bruiſed, a quart of water, a little piece of lemon-peel, and a little piece of horſe-raddiſh. Flour your head, grate a little nutmeg over it, ſtick pieces of butter all over it, and throw raſpings all over that. Send it to the oven to bake; when it is enough, take it out of that diſh, and lay it carefully into the diſh you intend to ſerve it up in. Set the diſh over boiling water, and cover it up to keep it hot. In the mean time be quick, pour all the liquor out of the diſh it was baked in, into a ſauce-pan, ſet it on the fire to boil three or four minutes, then ſtrain it and put to it a gill of red-wine, two ſpoonfuls of catchup, a pint of ſhrimps, half a pint of oyſters, or muſſels, liquor and all, but firſt ſtrain it; a ſpoonful of muſhroom-pickle, a quarter of a pound of butter rolled in flour, ſtir it all together till it is thick and boils; then pour it into the diſh, have ready ſome toaſt cut three-corner-ways, and fried criſp. Stick pieces about the head and mouth, and lay the reſt round the head. Garniſh with lemon notched, ſcraped horſe-raddiſh, and parſley criſped in a plate before the fire. Lay one ſlice of lemon on the head, and ſerve it up hot.

To broil Shrimp, Cod, Salmon, Whiting, or Haddock.

FLOUR it, and have a quick clear fire, ſet your gridiron high, broil it of a fine brown, lay it in your diſh, and for ſauce have good melted butter. Take a lobſter, bruiſe the ſpawn in the butter, cut the meat ſmall, put all together into the melted butter, make it hot and pour it into your diſh, or into baſons. Garniſh with horſe-raddiſh and lemon.

Or Oyſter Sauce made thus.

TAKE half a pint of oyſters, and ſimmer them till they are plump, ſtrain the liquor from them through a ſieve, waſh the oyſters very clean, and beard them; put them in a ſtew-pan, and pour the liquor over them, but mind you do not pour the ſediment with the liquor; then add a blade of mace, a quarter of a lemon, a ſpoonful of anchovy-liquor, and a little bit of horſe-raddiſh, a little butter rolled in flour, half a

pound of butter nicely melted, boil it up gently for ten minutes; then take out the horſe-raddiſh, the mace, and lemon, ſqueeze the juice of the lemon into the ſauce, toſs it up a little; then put it into your boats or baſons.

Muſſel-ſauce made thus is very good, only you muſt put them into a ſtew-pan, and cover them cloſe; firſt open, and ſearch that there be no crabs under the tongue.

Or a ſpoonful of walnut-pickle in the butter makes the ſauce good, or a ſpoonful of either ſort of catchup, or horſe-raddiſh-ſauce.

Melt your butter, ſcrape a good deal of horſe-raddiſh fine, put it into the melted butter, grate half a nutmeg, beat up the yolk of an egg with one ſpoonful of cream, pour it into the butter, keep it ſtirring till it boils, then pour it directly into your baſon.

To dreſs little Fiſh.

AS to all ſorts of little fiſh, ſuch as ſmelts, roach, &c. they ſhould be fried dry and of a fine brown, and nothing but plain butter. Garniſh with lemon.

And to boiled ſalmon the ſame, only garniſh with lemon and horſe-raddiſh.

And with all boiled fiſh, you ſhould put a good deal of ſalt and horſe-raddiſh in the water, except mackerel, with which put ſalt and mint, parſley and fennel, which you muſt chop to put into the butter; and ſome love ſcalded gooſeberries with them. And be ſure to boil your fiſh well; but take great care they do not break.

To broil Mackerel.

CLEAN them; ſplit them down the back, ſeaſon them with pepper and ſalt, ſome mint, parſley, and fennel chopped very fine, and flour them; broil them of a fine light brown, put them on a diſh and ſtrainer. Garniſh with parſley; let your ſauce be fennel and butter in a boat.

To broil Weavers.

GUT them, and waſh them clean, dry them in a clean cloth, flour, then broil them, and have melted butter in a cup. They are fine fiſh, and cut as firm as a ſoal; but you muſt take care not to hurt yourſelf with the two ſharp bones in the head.

To boil a Turbot.

LAY it in a good deal of ſalt and water an hour or two, and if it is not quite ſweet, ſhift your water five or ſix times; firſt put a good deal of ſalt in the mouth and belly.

In the mean time ſet on your fiſh-kettle with clean ſpring water and ſalt, a little vinegar, and a piece of horſe-raddiſh. When the water boils, lay the turbot on a fiſh-plate, put it into the kettle, let it be well boiled, but take great care it is not too much done; when enough, take off the fiſh-kettle, ſet it before the fire, then carefully lift up the fiſh-plate, and ſet it acroſs the kettle to drain: in the mean time melt a good deal of freſh butter, and bruiſe in either the ſpawn of one or two lobſters, and the meat cut ſmall, with a ſpoonful of anchovy-liquor; then give it a boil, and pour it into baſons. This is the beſt ſauce; but you may make what you pleaſe. Lay the fiſh in the diſh. Garniſh with ſcraped horſe-raddiſh and lemon.

To bake a Turbot.

TAKE a diſh the ſize of your turbot, rub butter all over it thick, throw a little ſalt, a little beaten pepper, and half a large nutmeg, ſome parſley minced fine and throw all over, pour in a pint of white-wine, cut off the head and tail, lay the turbot in the diſh, pour another pint of white-wine all over, grate the other half of the nutmeg over it, and a little pepper, ſome ſalt and chopped parſley. Lay a piece of butter here and there all over, and throw a little flour all over, and then a good many crumbs of bread. Bake it, and be ſure that it is of a fine brown; then lay it in your diſh, ſtir the ſauce in your diſh all together, pour it into a ſauce-pan, ſhake in a little flour, let it boil, then ſtir in a piece of butter and two ſpoonfuls of catchup, let it boil and pour it into baſons. Garniſh your diſh with lemon; and you may add what you fancy to the ſauce, as ſhrimps, anchovies, muſhrooms, &c. If a ſmall turbot, half the wine will do. It eats finely thus. Lay it in a diſh, ſkim off all the fat, and pour the reſt over it. Let it ſtand till cold, and it is good with vinegar, and a fine diſh to ſet out a cold table.

To dreſs a Fowl of pickled Salmon.

LAY it in freſh water all night, then lay it in a fiſh-plate, put it into a large ſtew-pan, ſeaſon it with a little whole pepper, a blade or two of mace tied in a coarſe muſlin-rag, a whole

onion, a nutmeg bruiſed, a bundle of ſweet herbs and parſley, a little lemon-peel, put to it three large ſpoonfuls of vinegar, a pint of white-wine, and a quarter of a pound of freſh butter rolled in flour; cover it cloſe, and let it ſimmer over a ſlow fire for a quarter of an hour, then carefully take up your ſalmon, and lay it in your diſh; ſet it over hot water and cover it. In the mean time let your ſauce boil till it is thick and good. Take out the ſpice, onion, and ſweet herbs, and pour it over the fiſh. Garniſh with lemon.

To broil Salmon.

CUT freſh ſalmon into thick pieces, flour them and broil them, lay them in your diſh, and have plain melted butter in a cup.

Baked Salmon.

TAKE a little piece cut into ſlices about an inch thick, butter the diſh that you would ſerve it to table on, lay the ſlices in the diſh, take off the ſkin, make a force-meat thus: take the fleſh of an eel, the fleſh of a ſalmon, an equal quantity, beat in a mortar, ſeaſon it with beaten pepper, ſalt, nutmeg, two or three cloves, ſome parſley, a few muſhrooms, a piece of butter, and ten or a dozen coriander-ſeeds, beat fine. Beat all together, boil the crumb of a halfpenny-roll in milk, beat up four eggs, ſtir it together till it is thick, let it cool and mix it well together with the reſt; then mix all together with four raw eggs; on every ſlice lay this force-meat all over, pour a very little melted butter over them, and a few crumbs of bread, lay a cruſt round the edge of the diſh, and ſtick oyſters round upon it. Bake it in an oven, and when it is of a very fine brown ſerve it up; pour a little plain butter (with a little red-wine in it), into the diſh, and the juice of a lemon: or you may bake it in any diſh, and when it is enough lay the ſlices into another diſh. Pour the butter and wine into the diſh it was baked in, give it a boil, and pour it into the diſh. Garniſh with lemon. This is a fine diſh. Squeeze the juice of a lemon in.

To broil Mackerel whole.

CUT off their heads, gut them, waſh them clean, pull out the roe at the neck-end, boil it in a little water, then bruiſe it with a ſpoon, beat up the yolk of an egg, with a little nutmeg, a little lemon-peel cut fine, a little thyme, ſome parſley boiled and chopped fine, a little pepper and ſalt, a few crumbs of bread:

bread: mix all well together, and fill the mackerel; flour it well, and broil it nicely. Let your ſauce be plain butter, with a little catchup or walnut-pickle.

To broil Herrings.

SCALE them, gut them, cut off their heads, waſh them clean, dry them in a cloth, flour them and broil them; take the heads and maſh them, boil them in ſmall-beer or ale, with a little whole pepper and onion. Let it boil a quarter of an hour, then ſtrain it; thicken it with butter and flour, and a good deal of muſtard. Lay the fiſh in the diſh, and pour the ſauce into a baſon, or plain melted butter and muſtard.

To fry Herrings.

CLEAN them as above, fry them in butter; have ready a good many onions peeled and cut thin; fry them of a light brown with the herrings; lay the herrings in your diſh, and the onions round, butter and muſtard in a cup You muſt do them with a quick fire.

To dreſs Herrings and Cabbage.

BOIL your cabbage tender, then put it into a ſauce-pan, and chop it with a ſpoon; put in a good piece of butter, let it ſtew, ſtirring leſt it ſhould burn. Take ſome red-herrings, and ſplit them open, and toaſt them before the fire till they are hot through. Lay the cabbage in a diſh, and lay the herring on it, and ſend it to table hot.

Or pick your herring from the bones, and throw all over your cabbage. Have ready a hot iron, and juſt hold it over the herring to make it hot, and ſend it away quick.

To make Water-Sokey.

TAKE ſome of the ſmalleſt plaice or flounders you can get, waſh them clean, cut the fins cloſe, put them into a ſtew-pan, with juſt water enough to boil them, a little ſalt, and a bunch of parſley; when they are enough ſend them to table in a ſoup-diſh, with the liquor to keep them hot. Have parſley and butter in a cup.

To ſtew Eels.

SKIN, gut, and waſh them very clean in ſix or eight waters, to waſh away all the ſand; then cut them in pieces, about as

long as your finger, put juſt water enough for ſauce, put in a ſmall onion ſtuck with cloves, a little bundle of ſweet herbs, a blade or two of mace, and ſome whole pepper in a thin muſlin-rag. Cover it cloſe, and let them ſtew very ſoftly.

Look at them now and then, put in a little piece of butter rolled in flour, and a little chopped parſley. When you find they are quite tender and well done, take out the onion, ſpice, and ſweet herbs. Put in ſalt enough to ſeaſon it. Then diſh them up with the ſauce.

To ſtew Eels with Broth.

CLEANSE your eels as above, put them into a ſauce-pan with a blade or two of mace and a cruſt of bread. Put juſt water enough to cover them cloſe, and let them ſtew very ſoftly; when they are enough, diſh them up with the broth, and have a little plain melted butter and parſley in a cup to eat the eels with. The broth will be very good, and it is fit for weakly and conſumptive conſtitutions.

To dreſs a Pike.

GUT it, cleanſe it, and make it very clean, then turn it round with the tail in the mouth, lay it in a little diſh, cut toaſts three-corner-ways, fill the middle with them, flour it and ſtick pieces of butter all over; then throw a little more flour, and ſend it to the oven to bake: or it will do better in a tin-oven before the fire, as you can then baſte it as you will. When it is done lay it in your diſh, and have ready melted butter, with an anchovy diſſolved in it, and a few oyſters or ſhrimps; and if there is any liquor in the diſh it was baked in, add it to the ſauce, and put in juſt what you fancy. Pour your ſauce into the diſh. Garniſh it with toaſt about the fiſh, and lemon about the diſh. You ſhould have a pudding in the belly, made thus: take grated bread, two hard eggs chopped fine, half a nutmeg grated, a little lemon-peel cut fine, and either the roe or liver, or both, if any, chopped fine; and if you have none, get either the piece of the liver of a cod, or the roe of any fiſh, mix them all together with a raw egg and a good piece of butter. Roll it up, and put it into the fiſh's belly before you bake it. A haddock done this way eats very well.

To broil Haddocks, when they are in high Seaſon.

SCALE them, gut and waſh them clean; do not rip open their bellies, but take the guts out with the gills; dry them in a clean cloth very well: if there be any roe or liver, take it out, but put it in again; flour them well, and have a clear good fire. Let your gridiron be hot and clean, lay them on, turn them quick two or three times for fear of ſticking; then let one ſide be enough, and turn the other ſide. When that is done, lay them in a diſh, and have plain butter in a cup, or anchovy and butter.

They eat finely ſalted a day or two before you dreſs them, and hung up to dry, or boiled with egg-ſauce. Newcaſtle is a famous place for ſalted haddocks. They come in barrels, and keep a great while.

To broil Cod-Sounds.

YOU muſt firſt lay them in hot water a few minutes; take them out and rub them well with ſalt, to take off the ſkin and black dirt, then they will look white, then put them in water, and give them a boil. Take them out and flour them well, pepper and ſalt them, and broil them. When they are enough, lay them in your diſh, and pour melted butter and muſtard into the diſh. Broil them whole.

To fricaſey Cod-Sounds.

CLEAN them very well, as above, then cut them into little pretty pieces, boil them tender in milk and water, then throw them into a cullender to drain, pour them into a clean ſauce-pan, ſeaſon them with a little beaten mace and grated nutmeg, and a very little ſalt; pour to them juſt cream enough for ſauce and a good piece of butter rolled in flour, keep ſhaking your ſauce-pan round all the time, till it is thick enough; then diſh it up, and garniſh with lemon.

To dreſs Salmon au Court-Bouillon.

AFTER having waſhed and made your ſalmon very clean, ſcore the ſide pretty deep, that it may take the ſeaſoning; take a quarter of an ounce of mace, a quarter of an ounce of cloves, a nutmeg, dry them and beat them fine, a quarter of an ounce of black-pepper beat fine, and an ounce of ſalt. Lay the ſalmon in a napkin, ſeaſon it well with this ſpice, cut ſome lemon-

peel fine, and parſley, throw all over, and in the notches put about a pound of freſh butter rolled in flour, roll it up tight in the napkin, and bind it about with packthread. Put it in a fiſh-kettle, juſt big enough to hold it, pour in a quart of white-wine, a quart of vinegar, and as much water as will juſt boil it.

Set it over a quick fire, cover it cloſe; when it is enough, which you muſt judge by the bigneſs of your ſalmon, ſet it over a ſtove to ſtew till you are ready. Then have a clean napkin folded in, the diſh it is to lay in, turn it out of the napkin it was boiled in, on the other napkin. Garniſh the diſh with a good deal of parſley criſped before the fire.

For ſauce have nothing but plain butter in a cup, or horſe-raddiſh and vinegar. Serve it up for a firſt courſe.

To dreſs Salmon a la Braiſe.

TAKE a fine large piece of ſalmon, or a large ſalmon-trout; make a pudding thus; take a large eel, make it clean, ſlit it open, take out the bone, and take all the meat clean from the bone, chop it fine, with two anchovies, a little lemon-peel cut fine, a little pepper, and a grated nutmeg with parſley chopped, and a very little bit of thyme, a few crumbs of bread, the yolk of an hard egg chopped fine; roll it up in a piece of butter, and put it into the belly of the fiſh, ſew it up, lay it in an oval ſtew-pan, or little kettle that will juſt hold it, take half a pound of freſh butter, put it into a ſauce-pan, when it is melted ſhake in a handful of flour, ſtir it till it is a little brown, then pour to it a pint of fiſh-broth, ſtir it together, pour it to the fiſh, with a bottle of white-wine. Seaſon it with ſalt to your palate, put ſome mace, cloves, and whole-pepper into a coarſe muſlin rag, tie it, put to the fiſh an onion, and a little bundle of ſweet herbs. Cover it cloſe, and let it ſtew very ſoftly over a ſlow fire, put in ſome freſh muſhrooms, or pickled ones cut ſmall, an ounce of truffles and morels cut ſmall; let them all ſtew together; when it is enough, take up your ſalmon carefully, lay it in your diſh, and pour the ſauce all over. Garniſh with ſcraped horſe-raddiſh and lemon notched, ſerve it up hot. This is a fine diſh for a firſt courſe.

Salmon in Caſes.

CUT your ſalmon into little pieces, ſuch as will lay rolled in half-ſheets of paper. Seaſon it with pepper, ſalt, and nutmeg; butter the inſide of the paper well, fold the paper ſo as nothing can come out, then lay them on a tin-plate to be baked,

pour

pour a little melted butter over the papers, and then crumbs of bread all over them. Do not let your oven be too hot, for fear of burning the paper. A tin oven before the fire does beſt. When you think they are enough, ſerve them up juſt as they are. There will be ſauce enough in the papers.

To dreſs Flat Fiſh.

IN dreſſing all ſorts of flat-fiſh, take great care in the boiling of them; be ſure to have them enough, but do not let them be broke; mind to put a good deal of ſalt in, and horſe-raddiſh in the water, let your fiſh be well drained, and mind to cut the fins off. When you fry them, let them be well drained in a cloth, and floured, and fry them of a fine light brown, either in oil or butter. If there be any water in your diſh with the boiled fiſh, take it out with a ſpunge. As to your fried fiſh, a coarſe cloth is the beſt thing to drain it on.

To dreſs Salt-Fiſh.

OLD ling, which is the beſt ſort of ſalt-fiſh, lay in water twelve hours, then lay it twelve hours on a board, and then twelve more in water. When you boil it, put it into the water cold; if it is good, it will take about fifteen minutes boiling ſoftly. Boil parſnips very tender, ſcrape them, and put them into a ſauce-pan, put to them ſome milk, ſtir them till thick, then ſtir in a good piece of butter, and a little ſalt; when they are enough lay them in a plate, the fiſh by itſelf dry, and butter, and hard eggs chopped in a baſon.

As to water-cod, that need only be boiled and well ſkimmed.

Scotch haddocks you muſt lay in water all night. You may boil or broil them. If you broil, you muſt ſplit them in two.

You may garniſh your diſhes with hard eggs and parſnips.

To dreſs Lampreys.

THE beſt of this ſort of fiſh are taken in the river Severn; and, when they are in ſeaſon, the fiſhmongers and others in London have them from Glouceſter. But if you are where they are to be had freſh, you may dreſs them as you pleaſe.

To fry Lampreys.

BLEED them and ſave the blood, then waſh them in hot water to take off the ſlime, and cut them to pieces. Fry them in a little freſh butter not quite enough, pour out the fat, put in

a little white-wine, give the pan a ſhake round, ſeaſon it with whole pepper, nutmeg, ſalt, ſweet herbs and a bay-leaf, put in a few capers, a good piece of butter rolled up in flour, and the blood; give the pan a ſhake round often, and cover them cloſe. When you think they are enough take them out, ſtrain the ſauce, then give them a boil quick, ſqueeze in a little lemon and pour over the fiſh. Garniſh with lemon, and dreſs them juſt what way you fancy.

To pitchcock Eels.

TAKE a large eel, and ſcour it well with ſalt to clean off all the ſlime; then ſlit it down the back, take out the bone, and cut it in three or four pieces; take the yolk of an egg and put over the inſide, ſprinkle crumbs of bread, with ſome ſweet herbs and parſley chopped very fine, a little nutmeg grated, and ſome pepper and ſalt, mixed all together; then put it on a gridiron over a clear fire, broil it of a fine light brown, diſh it up, and garniſh with raw parſley and horſe-raddiſh; or put a boiled eel in the middle, and the pitchcocked round. Garniſh as above, with anchovy-ſauce, and parſley and butter, in a boat.

To fry Eels.

MAKE them very clean, cut them into pieces, ſeaſon them with pepper and ſalt, flour them and fry them in butter. Let your ſauce be plain butter melted, with the juice of lemon. Be ſure they be well drained from the fat before you lay them in the diſh.

To broil Eels.

TAKE a large eel, ſkin it and make it clean. Open the belly, cut it in four pieces; take the tail end, ſtrip off the fleſh, beat it in a mortar, ſeaſon it with a little beaten mace, a little grated nutmeg, pepper, and ſalt, a little parſley and thyme, a little lemon-peel, an equal quantity of crumbs of bread, roll it in a little piece of butter; then mix it again with the yolk of an egg, roll it up again, and fill the three pieces of belly with it. Cut the ſkin of the eel, wrap the pieces in, and ſew up the ſkin. Broil them well, have butter and an anchovy for ſauce, with the juice of lemon.

To farce Eels with White Sauce.

SKIN and clean your eels well, pick off all the fleſh clean from the bone, which you muſt leave whole to the head. Take the

the fleſh, cut it ſmall and beat it in a mortar; then take half the quantity of crumbs of bread, beat it with the fiſh, ſeaſon it with nutmeg and beaten pepper, an anchovy, a good deal of parſley chopped fine, a few truffles boiled tender in a very little water, chop them fine, put them into the mortar with the liquor and a few muſhrooms: beat it well together, mix in a little cream, then take it out and mix it well together in your hand, lay it round the bone in the ſhape of the eel, lay it on a buttered pan, drudge it well with fine crumbs of bread, and bake it. When it is done, lay it carefully in your diſh; have ready half a pint of cream, a quarter of a pound of freſh butter, ſtir it one way till it is thick, pour it over your eels, and garniſh with lemon.

To dreſs Eels with Brown Sauce.

SKIN and clean a large eel very well, cut it in pieces, put it into a ſauce-pan or ſtew-pan, put to it a quarter of a pint of water, a bundle of ſweet herbs, an onion, ſome whole pepper, a blade of mace, and a little ſalt. Cover it cloſe, and when it begins to ſimmer, put in a gill of red-wine, a ſpoonful of muſhroom-pickle, a piece of butter as big as a walnut rolled in flour: cover it cloſe, and let it ſtew till it is enough, which you will know by the eel being very tender. Take up your eel, lay it in a diſh, ſtrain your ſauce, give it a boil quick, and pour it over your fiſh. You muſt make ſauce according to the largeneſs of your eel, more or leſs. Garniſh with lemon.

To roaſt a Piece of freſh Sturgeon.

GET a piece of freſh ſturgeon of about eight or ten pounds, let it lay in water and ſalt ſix or eight hours, with its ſcales on; then faſten it on the ſpit, and baſte it well with butter for a quarter of an hour, then with a little flour, grate a nutmeg all over it, a little mace and pepper beaten fine, and ſalt thrown over it, and a few ſweet herbs dried and powdered fine, and then crumbs of bread; then keep baſting a little, and drudging with crumbs of bread, and with what falls from it till it is enough. In the mean time prepare this ſauce: take a pint of water, an anchovy, a little piece of lemon-peel, an onion, a bundle of ſweet herbs, mace, cloves, whole pepper, black and white, a little piece of horſe-raddiſh; cover it cloſe, let it boil a quarter of an hour, then ſtrain it, put it into the ſauce-pan again, pour in a pint of white-wine, about a dozen oyſters and the liquor, two ſpoonfuls of catchup, two of walnut-pickle, the inſide of a crab bruiſed fine, or lobſter, ſhrimps,

or prawns, a good piece of butter rolled in flour, a ſpoonful of muſhroom-pickle, or juice of lemon. Boil it all together; when your fiſh is enough, lay it in your diſh, and pour the ſauce over it. Garniſh with fried toaſts and lemon.

To roaſt a Fillet or Collar of Sturgeon.

TAKE a piece of freſh ſturgeon, ſcale it, gut it, take out the bones and cut it in lengths about ſeven or eight inches; then provide ſome ſhrimps and oyſters chopped ſmall, an equal quantity of crumbs of bread, and a little lemon-peel grated, ſome nutmeg, a little beaten mace, a little pepper and chopped parſley, a few ſweet herbs, an anchovy, mix it together; when it is done, butter one ſide of your fiſh, and ſtrew ſome of your mixture upon it; then begin to roll it up as cloſe as poſſible, and when the firſt piece is rolled up, roll upon that another, prepared in the ſame manner, and bind it round with a narrow fillet, leaving as much of the fiſh apparent as may be; but you muſt mind that the roll is not above four inches and a half thick, or elſe one part will be done before the inſide is warm; therefore we often parboil the inſide roll before we roll it. When it is enough, lay it in your diſh, and prepare ſauce as above. Garniſh with lemon.

To boil Sturgeon.

CLEAN your ſturgeon, and prepare as much liquor as will juſt boil it. To two quarts of water, a pint of vinegar, a ſtick of horſe-raddiſh, two or three bits of lemon-peel, ſome whole pepper, a bay-leaf, add a ſmall handful of ſalt Boil your fiſh in this, and ſerve it with the following ſauce: melt a pound of butter, diſſolve an anchovy in it, put in a blade or two of mace, bruiſe the body of a crab in the butter, a few ſhrimps or craw-fiſh, a little catchup, a little lemon-juice; give it a boil, drain your fiſh well, and lay it in your diſh. Garniſh with fried oyſters, ſliced lemon, and ſcraped horſe-raddiſh; pour your ſauce into boats or baſons. So you may fry it, ragoo it, or bake it.

To crimp Cod the Dutch Way.

TAKE a gallon of pump-water and a pound of ſalt, mix them well together; take your cod whilſt alive, and cut it in ſlices of one inch and a half thick, throw it into the ſalt and water for half an hour; then take it out and dry it well with a clean cloth, flour it and broil it: or have a ſtew-pan with

ſome

ſome pump-water and ſalt boiling, put in your fiſh, and boil it quick for five minutes; ſend oyſter-ſauce, anchovy-ſauce, ſhrimp-ſauce, or what ſauce you pleaſe. Garniſh with horſe-raddiſh and green parſley.

To Crimp Scate.

CUT it into long ſlips croſs ways, about an inch broad, and put it into ſpring-water and ſalt, as above; then have ſpring-water and ſalt boiling, put it in, and boil it fifteen minutes. Shrimp-ſauce, or what ſauce you like.

To fricaſey Scate or Thornback White.

CUT the meat clean from the bone, fins, &c. and make it very clean. Cut it into little pieces, about an inch broad, and two inches long, lay it in your ſtew-pan. To a pound of the fleſh put a quarter of a pint of water, a little beaten mace, and grated nutmeg, a little bundle of ſweet herbs, and a little ſalt; cover it, and let it boil fifteen minutes. Take out the ſweet herbs, put in a quarter of a pint of good cream, a piece of butter as big as a walnut rolled in flour, a glaſs of white wine, keep ſhaking the pan all the while one way, till it is thick and ſmooth; then diſh it up, and garniſh with lemon.

To fricaſey it Brown.

TAKE your fiſh as above, flour it, and fry it of a fine brown, in freſh butter; then take it up, lay it before the fire to keep warm, pour the fat out of the pan, ſhake in a little flour, and with a ſpoon ſtir in a piece of butter as big as an egg; ſtir it round till it is well mixed in the pan, then pour in a quarter of a pint of water, ſtir it round, ſhake in a very little beaten pepper, a little beaten mace; put in an onion, and a little bundle of ſweet herbs, an anchovy, ſhake it round and let it boil; then pour in a quarter of a pint of red-wine, a ſpoonful of catchup, a little juice of lemon, ſtir it all together, and let it boil. When it is enough, take out the ſweet herbs and onion, and put in the fiſh to heat. Then diſh it up, and garniſh with lemon.

To fricaſey Soals White.

SKIN, waſh, and cut your ſoals very clean, cut off their heads, dry them in a cloth, then with your knife very carefully cut the fleſh from the bones and fins on both ſides. Cut the fleſh long-ways, and then acroſs, ſo that each ſoal will be in eight pieces:

pieces: take the heads and bones, then put them into a ſauce-pan with a pint of water, a bundle of ſweet herbs, an onion, a little whole pepper, two or three blades of mace, a little ſalt, a very little piece of lemon-peel, and a little cruſt of bread. Cover it cloſe, let it boil till half is waſted, then ſtrain it through a fine ſieve, put it into a ſtew-pan, put in the ſoals and half a pint of white-wine, a little parſley chopped fine, a few muſhrooms cut ſmall, a piece of butter as big as a hen's egg rolled in flour, grate in a little nutmeg, ſet all together on the fire, but keep ſhaking the pan all the while till the fiſh is enough. Then diſh it up, and garniſh with lemon.

To fricaſey Soals Brown.

CLEANSE and cut your ſoals, boil the water as in the foregoing receipt, flour your fiſh, and fry them in freſh butter of a fine light brown. Take the fleſh of a ſmall ſoal, beat it in a mortar, with a piece of bread as big as an hen's egg ſoaked in cream, the yolks of two hard eggs, and a little melted butter, a little bit of thyme, a little parſley, an anchovy, ſeaſon it with nutmeg, mix all together with the yolk of a raw egg and with a little flour, roll it up into little balls and fry them, but not too much. Then lay your fiſh and balls before the fire, pour out all the fat of the pan, pour in the liquor which is boiled with the ſpice and herbs, ſtir it round in the pan, then put in half a pint of red-wine, a few truffles and morels, a few muſhrooms, a ſpoonful of catchup, and the juice of half a ſmall lemon. Stir in all together and let it boil, then ſtir in a piece of butter rolled in flour; ſtir it round, when your ſauce is of a fine thickneſs, put in your fiſh and balls, and when it is hot diſh it up, put in the balls, and pour your ſauce over it. Garniſh with lemon. In the ſame manner dreſs a ſmall turbot, or any flat fiſh.

To boil Soals.

TAKE a pair of ſoals, make them clean, lay them in vinegar, ſalt and water, two hours; then dry them in a cloth, put them into a ſtew-pan, put to them a pint of white-wine, a bundle of ſweet herbs, an onion ſtuck with ſix cloves, ſome whole pepper, and a little ſalt; cover them, and let them boil. When they are enough, take them up, lay them in your diſh, ſtrain the liquor, and thicken it up with butter and flour. Pour the ſauce over, and garniſh with ſcraped horſe-raddiſh and lemon. In this manner dreſs a little turbot. It is a genteel diſh for ſupper. You may add prawns, or ſhrimps, or muſcles to the ſauce.

Another

Another Way to boil Soals.

TAKE three quarts of ſpring-water, and a handful of ſalt, let it boil; then put in your ſoals, boil them gently for ten minutes; then diſh them up in a clean napkin, with anchovy-ſauce, or ſhrimp-ſauce, in boats.

To make a Collar of Fiſh in Ragoo, to look like a Breaſt of Veal collared.

TAKE a large eel, ſkin it, waſh it clean, and parboil it, pick off the fleſh, and beat it in a mortar; ſeaſon it with beaten mace, nutmeg, pepper, ſalt, a few ſweet herbs, parſley, and a little lemon-peel chopped ſmall; beat all well together with an equal quantity of crumbs of bread; mix it well together, then take a turbot, ſoals, ſcate, or thornback, or any flat fiſh that will roll cleverly. Lay the flat fiſh on the dreſſer, take away all the bones and fins, and cover your fiſh with the farce; then roll it up as tight as you can, and open the ſkin of your eel, and bind the collar with it nicely, ſo that it may be flat top and bottom, to ſtand well in the diſh; then butter an earthen diſh, and ſet it in upright; flour it all over, and ſtick a piece of butter on the top and round the edges, ſo that it may run down on the fiſh; and let it be well baked, but take great care it is not broke. Let there be a quarter of a pint of water in the diſh.

In the mean time take the water the eel was boiled in, and all the bones of the fiſh. Set them on to boil, ſeaſon them with mace, cloves, black and white pepper, ſweet herbs, an onion. Cover it cloſe, and let it boil till there is about a quarter of a pint; then ſtrain it, add to it a few truffles and morels, a few muſhrooms, two ſpoonfuls of catchup, a gill of red-wine, a piece of butter as big as a large walnut rolled in flour. Stir all together, ſeaſon with ſalt to your palate: ſave ſome of the farce you make of the eel and mix with the yolk of an egg, and roll them up in little balls with flour, and fry them of a light brown. When your fiſh is enough, lay it in your diſh, ſkim all the fat off the pan, and pour the gravy to your ſauce. Let it all boil together till it is thick; then pour it over the roll, and put in your balls. Garniſh with lemon.

This does beſt in a tin oven before the fire, becauſe then you can baſte it as you pleaſe. This is a fine bottom diſh.

To butter Crabs or Lobſters.

TAKE two crabs or lobſters, being boiled, and cold, take all the meat out of the ſhells and bodies, mince it ſmall, and put it all together into a ſauce-pan; add to it a glaſs of white-wine, two ſpoonfuls of vinegar, a nutmeg grated, then let it boil up till it is thorough hot. Then have ready half a pound of freſh butter, melted with an anchovy, and the yolks of two eggs beat up and mixed with the butter; then mix crabs and butter all together, ſhaking the ſauce-pan conſtantly round till it is quite hot. Then have ready the great ſhell, either of a crab, or lobſter; lay it in the middle of your diſh, pour ſome into the ſhell, and the reſt in little ſaucers round the ſhell, ſticking three-corner toaſts between the ſaucers, and round the ſhell. This is a fine ſide-diſh at a ſecond courſe.

To butter Lobſters another Way.

PARBOIL your lobſters, then break the ſhells, pick out all the meat, cut it ſmall, take the meat out of the body, mix it fine with a ſpoon in a little white-wine: for example, a ſmall lobſter, one ſpoonful of wine; put it into a ſauce-pan with the meat of the lobſter, four ſpoonfuls of white-wine, a blade of mace, a little beaten pepper and ſalt. Let it ſtew all together a few minutes, then ſtir in a piece of butter, ſhake your ſauce-pan round till your butter is melted, put in a ſpoonful of vinegar, and ſtrew in as many crumbs of bread as will make it thick enough. When it is hot, pour it into your plate, and garniſh with the chine of a lobſter cut in four, peppered, ſalted, and broiled. This makes a pretty plate, or a fine diſh, with two or three lobſters. You may add one tea-ſpoonful of fine ſugar to your ſauce.

To roaſt Lobſters.

BOIL your lobſters, then lay them before the fire, and baſte them with butter, till they have a fine froth. Diſh them up with plain melted butter in a cup. This is as good a way to the full as roaſting them, and not half the trouble.

To make a fine Diſh of Lobſters.

TAKE three lobſters, boil the largeſt as above, and froth it before the fire. Take the other two boiled, and butter them as in the foregoing receipt. Take the two body ſhells, heat them hot, and fill them with the buttered meat. Lay the large lobſter

ſter in the middle, and the two ſhells on each ſide; and the two great-claws of the middle lobſter at each end; and the four pieces of chines of the two lobſters broiled, and laid on each end. This, if nicely done, makes a pretty diſh.

To dreſs a Crab.

HAVING taken out the meat, and cleanſed it from the ſkin, put it into a ſtew-pan, with half a pint of white-wine, a little nutmeg, pepper, and ſalt over a ſlow fire. Throw in a few crumbs of bread, beat up one yolk of an egg with one ſpoonful of vinegar, throw it in, then ſhake the ſauce-pan round a minute, and ſerve it up on a plate.

To ſtew Prawns, Shrimps, or Craw-Fiſh.

PICK out the tails, lay them by, about two quarts; take the bodies, give them a bruiſe, and put them into a pint of white-wine, with a blade of mace; let them ſtew a quarter of an hour, ſtir them together, and ſtrain them; then waſh out the ſauce-pan, put to it the ſtrained liquor and tails: grate a ſmall nutmeg in, add a little ſalt, and a quarter of a pound of butter rolled in flour: ſhake it all together, cut a pretty thin toaſt round a quartern-loaf, toaſt it brown on both ſides, cut into ſix pieces, lay it cloſe together in the bottom of your diſh, and pour your fiſh and ſauce over it. Send it to table hot. If it be craw-fiſh or prawns, garniſh your diſh with ſome of the biggeſt claws laid thick round. Water will do in the room of wine, only add a ſpoonful of vinegar.

To make Scollops of Oyſters.

PUT your oyſters into ſcollop-ſhells for that purpoſe, ſet them on your gridiron over a good clear fire, let them ſtew till you think your oyſters are enough, then have ready ſome crumbs of bread rubbed in a clean napkin, fill your ſhells, and ſet them before a good fire, and baſte them well with butter. Let them be of a fine brown, keeping them turning, to be brown all over alike; but a tin oven does them beſt before the fire. They eat much the beſt done this way, though moſt people ſtew the oyſters firſt in a ſauce-pan, with a blade of mace, thickened with a piece of butter, and fill the ſhells, and then cover them with crumbs, and brown them with a hot iron: but the bread has not the fine taſte of the former.

To ſtew Muſſels.

WASH them very clean from the ſand in two or three waters, put them into a ſtew-pan, cover them cloſe, and let them ſtew till all the ſhells are opened; then take them out one by one, pick them out of the ſhells, and look under the tongue to ſee if there be a crab; if there is, you muſt throw away the muſſel; ſome will only pick out the crab, and eat the muſſel. When you have picked them all clean, put them into a ſauce-pan: to a quart of muſſels put half a pint of the liquor ſtrained through a ſieve, put in a blade or two of mace, a piece of butter as big as a large walnut rolled in flour; let them ſtew: toaſt ſome bread brown, and lay them round the diſh, cut three-corner ways; pour in the muſſels, and ſend them to table hot.

Another Way to ſtew Muſſels.

CLEAN and ſtew your muſſels as in the foregoing receipt, only to a quart of muſſels put in a pint of liquor, and a quarter of a pound of butter rolled in a very little flour. When they are enough, have ſome crumbs of bread ready, and cover the bottom of your diſh thick, grate half a nutmeg over them, and pour the muſſels and ſauce all over the crumbs, and ſend them to table.

A third Way to dreſs Muſſels.

STEW them as above, and lay them in your diſh; ſtrew your crumbs of bread thick all over them, then ſet them before a good fire, turning the diſh round and round, that they may be brown all alike. Keep baſting them with butter, that the crumbs may be criſp, and it will make a pretty ſide-diſh. You may do cockles the ſame way.

To ſtew Scollops.

BOIL them very well in ſalt and water, take them out and ſtew them in a little of the liquor, a little white-wine, a little vinegar, two or three blades of mace, two or three cloves, a piece of butter rolled in flour, and the juice of a Seville orange. Stew them well, and diſh them up.

To ragoo Oyſters.

TAKE a quart of the largeſt oyſters you can get, open them, ſave the liquor, and ſtrain it through a fine ſieve; waſh your

oyſters in warm water. Make a batter thus: take two yolks of eggs, beat them well, grate in half a nutmeg, cut a little lemon-peel ſmall, a good deal of parſley, a ſpoonful of the juice of ſpinach, two ſpoonfuls of cream or milk, beat it up with flour to a thick batter; have ready ſome butter in a ſtew-pan, dip your oyſters one by one into the batter, and have ready crumbs of bread, then roll them in it, and fry them quick and brown; ſome with the crumbs of bread, and ſome without. Take them out of the pan, and ſet them before the fire, then have ready a quart of cheſnuts ſhelled and ſkinned, fry them in the butter; when they are enough take them up, pour the fat out of the pan, ſhake a little flour all over the pan, and rub a piece of butter as big as a hen's egg all over the pan with your ſpoon, till it is melted and thick; then put in the oyſter-liquor, three or four blades of mace, ſtir it round, put in a few piſtacho-nuts ſhelled, let them boil, then put in the cheſnuts, and half a pint of white-wine, have ready the yolks of two eggs beat up with four ſpoonfuls of cream; ſtir all well together, when it is thick and fine, lay the oyſters in the diſh, and pour the ragoo over them. Garniſh with cheſnuts and lemon.

You may ragoo muſſels the ſame way. You may leave out the piſtacho-nuts, if you do not like them; but they give the ſauce a fine flavour.

To ragoo Endive.

TAKE ſome fine white endive, three heads, lay them in ſalt and water two or three hours, take a hundred of aſparagus, cut off the green heads, chop the reſt ſmall, as far as is tender; lay it in ſalt and water, take a bunch of celery, waſh it and ſcrape it clean, cut it in pieces about three inches long, put it into a ſauce-pan, with a pint of water, three or four blades of mace, ſome whole pepper tied in a rag, let it ſtew till it is quite tender; then put in the aſparagus, ſhake the ſauce-pan, let it ſimmer till the graſs is enough. Take the endive out of the water, drain it, leave one large head whole, the other leaf by leaf, put it into a ſtew-pan, put to it a pint of white-wine; cover the pan cloſe, let it boil till the endive is juſt enough, then put in a quarter of a pound of butter rolled in flour, cover it cloſe, ſhaking the pan. When the endive is enough, take it up, lay the whole head in the middle, and with a ſpoon take out the celery and graſs and lay round, the other part of the endive over that: then pour the liquor out of the ſauce-pan into the ſtew-pan, ſtir it together, ſeaſon it with ſalt, and have ready the yolks of two eggs, beat up with a quarter of a pint of cream, and half a nut-

meg

meg grated in. Mix this with the ſauce, keep it ſtirring all one way till it is thick; then pour it over your ragoo, and ſend it to table hot.

To ragoo French Beans.

TAKE a few beans, boil them tender; then take your ſtew-pan, put in a piece of butter, when it is melted ſhake in ſome flour, and peel a large onion, ſlice it, and fry it brown in that butter; then put in the beans, ſhake in a little pepper and a little ſalt, grate a little nutmeg in, have ready the yolk of an egg and ſome cream; ſtir them all together for a minute or two, and diſh them up.

To make good Brown Gravy.

TAKE half a pint of ſmall-beer, or ale that is not bitter, and half a pint of water, an onion cut ſmall, a little bit of lemon-peel cut ſmall, three cloves, a blade of mace, ſome whole pepper, a ſpoonful of muſhroom-pickle, a ſpoonful of walnut-pickle, a ſpoonful of catchup, and an anchovy; firſt put a piece of butter into a ſauce-pan, as big as a hen's egg; when it is melted ſhake in a little flour, and let it be a little brown; then by degrees ſtir in the above ingredients, and let it boil a quarter of an hour, then ſtrain it, and it is fit for fiſh or roots.

To fricaſey Skirrets.

WASH the roots very well, and boil them till they are tender; then the ſkin of the roots muſt be taken off, cut in ſlices, and have ready a little cream, a piece of butter rolled in flour, the yolk of an egg beat, a little nutmeg grated, two or three ſpoonfuls of white-wine, a very little ſalt, and ſtir all together. Your roots being in the diſh, pour the ſauce over them. It is a pretty ſide-diſh. So likewiſe you may dreſs root of ſalſify and ſcorzonera.

Chardoons fried and buttered.

YOU muſt cut them about ſix inches long, and ſtring them; then boil them till tender; take them out, have ſome butter melted in your ſtew-pan, flour them, and fry them brown; ſend them in a diſh with melted butter in a cup. Or you may tie them up in bundles, and boil them like aſparagus; put a toaſt under them, and pour a little melted butter over them; or cut them into dice, and boil them like peas: toſs them up in butter, and ſend them up hot.

Chardoons

Chardoons a la Fromage.

AFTER they are ſtringed, cut them an inch long, ſtew them in a little red-wine till they are tender; ſeaſon with pepper and ſalt, and thicken it with a piece of butter rolled in flour; then pour them into your diſh, ſqueeze the juice of orange over it, then ſcrape Parmeſan or Cheſhire cheeſe all over them, then brown it with a cheeſe-iron, and ſerve it up quick and hot.

To make a Scotch Rabbit.

TOAST a piece of bread very nicely on both ſides, butter it, cut a ſlice of cheeſe about as big as the bread, toaſt it on both ſides, and lay it on the bread.

To make a Welch Rabbit.

TOAST the bread on both ſides, then toaſt the cheeſe on one ſide, lay it on the toaſt, and with a hot iron brown the other ſide. You may rub it over with muſtard.

To make an Engliſh Rabbit.

TOAST a ſlice of bread brown on both ſides, then lay it in a plate before the fire, pour a glaſs of red-wine over it, and let it ſoak the wine up; then cut ſome cheeſe very thin, and lay it very thick over the bread, and put it in a tin oven before the fire, and it will be toaſted and browned preſently. Serve it away hot.

Or do it thus.

TOAST the bread and ſoak it in the wine, ſet it before the fire, cut your cheeſe in very thin ſlices, rub butter over the bottom of a plate, lay the cheeſe on, pour in two or three ſpoonfuls of white-wine, cover it with another plate, ſet it over a chafing-diſh of hot coals for two or three minutes, then ſtir it till it is done and well mixed. You may ſtir in a little muſtard; when it is enough lay it on the bread, juſt brown it with a hot ſhovel. Serve it away hot.

Sorrel with Eggs.

FIRST your ſorrel muſt be quite boiled and well ſtrained, then poach three eggs ſoft, and three hard, butter your ſorrel well; fry ſome three-cornered toaſts brown, lay the ſorrel in the

diſh, lay the ſoft eggs on it, and the hard between; ſtick the toaſt in and about it. Garniſh with quartered orange.

A Fricaſey of Artichoke-Bottoms.

TAKE them either dried or pickled; if dried, you muſt lay them in warm water for three or four hours, ſhifting the water two or three times; then have ready a little cream, and a piece of freſh butter, ſtirred together one way over the fire till it is melted, then put in the artichokes, and when they are hot diſh them up.

To fry Artichokes.

FIRST blanch them in water, then flour them, fry them in freſh butter, lay them in your diſh and pour melted butter over them. Or you may put a little red-wine into the butter, and ſeaſon with nutmeg, pepper and ſalt.

A White Fricaſey of Muſhrooms.

TAKE a quart of freſh muſhrooms, make them very clean, cut the largeſt ones in two; put them in a ſtew-pan with four ſpoonfuls of water, a blade of mace, a piece of lemon-peel; cover your pan cloſe, and ſtew them gently for half an hour; beat up the yolks of two eggs, with half a pint of cream, and a little nutmeg grated in it, take out the mace and lemon; peel and put in the eggs and cream, keep it ſtirring one way all the time till it is thick, ſeaſon with ſalt to your palate; ſqueeze a little lemon juice in, butter the cruſt of a French roll, and toaſt it brown: put it in your diſh, and the muſhrooms over.

N. B. Be careful not to ſqueeze the lemon-juice in till they are finiſhed, and ready to put in your diſh; then ſqueeze it in, and ſtir them about for a minute, then put them in your diſh.

To make Buttered Loaves.

BEAT up the yolks of twelve eggs, with half the whites, and a quarter of a pint of yeaſt, ſtrain them into a diſh, ſeaſon with ſalt and beaten ginger, then make it into a high paſte with flour, lay it in a warm cloth for a quarter of an hour; then make it up into little loaves, and bake them or boil them with butter, and put in a glaſs of white-wine. Sweeten well with ſugar, lay the loaves in the diſh, pour the ſauce over them, and throw ſugar over the diſh.

Broccoli

Broccoli and Eggs.

BOIL your broccoli tender, ſaving a large bunch for the middle, and fix or eight little thick ſprigs to ſtick round. Take a toaſt half an inch thick, toaſt it brown, as big as you would have it for your diſh or butter-plate; butter ſome eggs thus: take ſix eggs, more or leſs as you have occaſion, beat them well, put them into a ſauce-pan with a good piece of butter, a little ſalt, keep beating them with a ſpoon till they are thick enough, then pour them on the toaſt: ſet the biggeſt bunch of broccoli in the middle, and the other little pieces round and about, and garniſh the diſh with little ſprigs of broccoli. This is a pretty ſide-diſh, or a corner-plate.

Aſparagus and Eggs.

TOAST a toaſt as big as you have occaſion for, butter it, and lay it in your diſh; butter ſome eggs as above, and lay over it. In the mean time boil ſome graſs tender, cut it ſmall, and lay it over the eggs. This makes a pretty ſide-diſh for a ſecond courſe, or a corner plate.

Broccoli in Sallad.

BROCCOLI is a pretty diſh, by way of ſallad in the middle of a table. Boil it like aſparagus (in the beginning of the book you have an account how to clean it,) lay it in your diſh, beat up with oil and vinegar, and a little ſalt. Garniſh with naſtertium-buds.

Or boil it, and have plain butter in a cup. Or farce French rolls with it, and buttered eggs together, for change. Or farce your rolls with muſſels, done the ſame way as oyſters, only no wine.

To make Potatoe Cakes.

TAKE potatoes, boil them, peel them, beat them in a mortar, mix them with the yolks of eggs, a little ſack, ſugar, a little beaten mace, a little nutmeg, a little cream, or melted butter, work it up into a paſte; then make it into cakes, or juſt what ſhapes you pleaſe with moulds, fry them brown in freſh butter, lay them in plates or diſhes, melt butter with ſack and ſugar, and pour over them.

A Pudding made thus.

MIX it as before, make it up in the ſhape of a pudding, and bake it; pour butter, ſack, and ſugar over it.

To make Potatoes like a Collar of Veal or Mutton.

MAKE the ingredients as before; make it up in the ſhape of a collar of veal, and with ſome of it make round balls. Bake it with the balls, ſet the collar in the middle, lay the balls round, let your ſauce be half a pint of red-wine, ſugar enough to ſweeten it, the yolks of two eggs, beat up a little nutmeg, ſtir all theſe together for fear of curdling; when it is thick enough, pour it over the collar. This is a pretty diſh for a firſt or ſecond courſe.

To broil Potatoes.

FIRST boil them, peel them, cut them in two, broil them till they are brown on both ſides; then lay them in the plate or diſh, and pour melted butter over them.

To fry Potatoes.

CUT them into thin ſlices, as big as a crown piece, fry them brown, lay them in the plate or diſh, pour melted butter, and ſack and ſugar over them. Theſe are a pretty corner-plate.

Maſhed Potatoes.

BOIL your potatoes, peel them, and put them into a ſaucepan, maſh them well; to two pounds of potatoes put a pint of milk, a little ſalt, ſtir them well together, take care they do not ſtick to the bottom, then take a quarter of a pound of butter, ſtir it in, and ſerve it up.

To grill Shrimps.

SEASON them with ſalt and pepper, ſhred parſley, butter, in ſcollop-ſhells well; add ſome grated bread, and let them ſtew for half an hour. Brown them with a hot iron, and ſerve them up.

Buttered Shrimps.

STEW two quarts of ſhrimps in a pint of white-wine, with nutmeg; beat up eight eggs, with a little white-wine and half a

pound of butter, ſhaking the ſauce-pan one way all the time over the fire till they are thick enough, lay toaſted ſippets round a diſh, and pour them over it, ſo ſerve them up.

To dreſs Spinach.

PICK and waſh your ſpinach well, put it into a ſauce-pan, with a little ſalt. Cover it cloſe, and let it ſtew till it is juſt tender; then throw it into a ſieve, drain all the liquor out, and chop it ſmall, as much as the quantity of a French roll, add half a pint of cream to it, ſeaſon with ſalt, pepper, and grated nutmeg, put in a quarter of a pound of butter, and ſet it a-ſtewing over the fire a quarter of an hour, ſtirring it often. Cut a French roll into long pieces, about as thick as your finger, fry them, poach ſix eggs, lay them round on the ſpinach, ſtick the pieces of roll in and about the eggs. Serve it up either for a ſupper, or a ſide-diſh at a ſecond courſe.

Stewed Spinach and Eggs.

PICK and waſh your ſpinach very clean, put it into a ſauce-pan, with a little ſalt; cover it cloſe, ſhake the pan often, when it is juſt tender, and whilſt it is green, throw it into a ſieve to drain, lay it into your diſh. In the mean time have a ſtew-pan of water boiling, break as many eggs into cups as you would poach. When the water boils put in the eggs, have an egg-ſlice ready to take them out with, lay them on the ſpinach, and garniſh the diſh with orange cut into quarters, with melted butter in a cup.

To boil Spinach, when you have not Room on the Fire to do it by itſelf.

HAVE a tin-box, or any other thing that ſhuts very cloſe, put in your ſpinach, cover it ſo cloſe as no water can get in, and put it into water, or a pot of liquor, or any thing you are boiling. It will take about an hour, if the pot or copper boils. In the ſame manner you may boil peas without water.

Aſparagus forced in French rolls.

TAKE three French rolls, take out all the crumb, by firſt cutting a piece of the top-cruſt off; but be careful that the cruſt fits again the ſame place. Fry the rolls brown in freſh butter; then take a pint of cream, the yolk of ſix eggs beat fine, a little ſalt and nutmeg, ſtir them well together over a

ſlow fire till it begins to be thick. Have ready a hundred of ſmall graſs boiled, then ſave tops enough to ſtick the rolls with, the reſt cut ſmall and put into the cream, fill the loaves with them. Before you fry the rolls, make holes thick in the top-cruſt, and ſtick the graſs in; then lay on the piece of cruſt, and ſtick the graſs in, that it may look as if it were growing. It makes a pretty ſide-diſh at a ſecond courſe.

To make Oyſter Loaves.

FRY the French rolls as above, take half a pint of oyſters, ſtew them in their own liquor, then take out the oyſters with a fork, ſtrain the liquor to them, put them into a ſauce-pan again, with a glaſs of white-wine, a little beaten mace, a little grated nutmeg, a quarter of a pound of butter rolled in flour; ſhake them well together, then put them into the rolls; and theſe make a pretty ſide-diſh for a firſt courſe. You may rub in the crumbs of two rolls, and toſs up with the oyſters.

To ſtew Parſnips.

BOIL them tender, ſcrape them from the duſt, cut them into ſlices, put them into a ſauce-pan, with cream enough; for ſauce, a piece of butter rolled in flour, a little ſalt, and ſhake the ſauce-pan often. When the cream boils, pour them into a plate for a corner-diſh, or a ſide-diſh at ſupper.

To maſh Parſnips.

BOIL them tender, ſcrape them clean, then ſcrape all the ſoft into a ſauce-pan, put as much milk or cream as will ſtew them. Keep them ſtirring, and when quite thick, ſtir in a good piece of butter, and ſend them to table.

To ſtew Cucumbers.

PARE twelve cucumbers, and ſlice them as thick as a half-crown, lay them in a coarſe cloth to drain, and when they are dry, flour them and fry them brown in freſh butter; then take them out with an egg-ſlice, lay them in a plate before the fire, and have ready one cucumber whole, cut a long piece out of the ſide, and ſcoop out all the pulp; have ready fried onions peeled and ſliced, and fried brown with the ſliced cucumber. Fill the whole cucumber with the fried onion, ſeaſon with pepper and ſalt; put on the piece you cut out, and tie it round with a pack-thread. Fry it brown, firſt flouring it, then take it out of the

pan

pan and keep it hot; keep the pan on the fire, and with one hand put in a little flour, while with the other you ſtir it. When it is thick, put in two or three ſpoonfuls of water, and half a pint of white or red-wine, two ſpoonfuls of catchup, ſtir it together, put in three blades of mace, four cloves, half a nutmeg, a little pepper and ſalt, all beat fine together; ſtir it into the ſauce-pan, then throw in your cucumbers, give them a toſs or two, then lay the whole cucumbers in the middle, the reſt round, pour the ſauce all over, untie the cucumbers before you lay it into the diſh. Garniſh the diſh with fried onions, and ſend it to table hot. This is a pretty ſide-diſh at a firſt courſe.

To ragoo French Beans.

TAKE a quarter of a peck of French beans, ſtring them, do not ſplit them, cut them in three acroſs, lay them in ſalt and water, then take them out and dry them in a coarſe cloth; fry them brown, then pour out all the fat, put in a quarter of a pint of hot water, ſtir it into the pan by degrees, let it boil; then take a quarter of a pound of freſh butter rolled in a very little flour, two ſpoonfuls of catchup, one ſpoonful of muſhroom-pickle, and four of white-wine, an onion ſtuck with ſix cloves, two or three blades of mace beat, half a nutmeg grated, a little pepper and ſalt; ſtir it all together for a few minutes, then throw in the beans; ſhake the pan for a minute or two, take out the onion, and pour them into your diſh. This is a pretty ſide-diſh, and you may garniſh with what you fancy, either pickled French beans, muſhrooms, ſamphire, or any thing elſe.

A Ragoo of Beans, with a Force.

RAGOO them as above; take two large carrots, ſcrape and boil them tender, then maſh them in a pan, ſeaſon with pepper and ſalt, mix them with a little piece of butter and the yolks of two raw eggs. Make it into what ſhape you pleaſe, and baking it a quarter of an hour in a quick oven will do, but a tin oven is the beſt; lay it in the middle of the diſh, and the ragoo round. Serve it up hot for a firſt courſe.

Or this Way, Beans ragooed with Cabbage.

TAKE a nice little cabbage, about as big as a pint baſon; when the outſide leaves, top, and ſtalks are cut off, half boil it, cut a hole in the middle pretty big, take what you cut out and chop it very fine, with a few of the beans boiled, a carrot boiled and maſhed, and a turnip boiled; maſh all together, put them

into a ſauce-pan, ſeaſon them with pepper, ſalt, and nutmeg, a good piece of butter, ſtew them a few minutes over the fire, ſtirring the pan often. In the mean time put the cabbage into a ſauce-pan, but take great care it does not fall to pieces; put to it four ſpoonfuls of water, two of wine, and one of catchup; have a ſpoonful of muſhroom-pickle, a piece of butter rolled in a little flour, a very little pepper, cover it cloſe, and let it ſtew ſoftly till it is tender; then take it up carefully and lay it in the middle of the diſh, pour your maſhed roots in the middle to fill it up high, and your ragoo round it. You may add the liquor the cabbage was ſtewed in, and ſend it to table hot. This will do for a top, bottom, middle, or ſide-diſh. When beans are not to be had, you may cut carrots and turnips into little ſlices, and fry them; the carrots in little round ſlices, the turnips in pieces about two inches long, and as thick as one's finger, and toſs them up in the ragoo.

Beans ragooed with Parſnips.

TAKE two large parſnips, ſcrape them clean, and boil them in water. When tender take them up, ſcrape all the ſoft into a ſauce-pan, add to them four ſpoonfuls of cream, a piece of butter as big as an hen's egg, chop them in a ſauce-pan well; and when they are quite quick, heap them up in the middle of the diſh, and the ragoo round.

Beans ragooed with Potatoes.

BOIL two pounds of potatoes ſoft, then peel them, put them into a ſauce-pan, put to them half a pint of milk, ſtir them about, and a little ſalt; then ſtir in a quarter of a pound of butter, keep ſtirring all the time till it is ſo thick that you cannot ſtir the ſpoon in it hardly for ſtiffneſs, then put it into a halfpenny Welch diſh, firſt buttering the diſh. Heap them as high as they will lie, flour them, pour a little melted butter over it, and then a few crumbs of bread. Set it into a tin oven before the fire; and when brown, lay it in the middle of the diſh, (take great care you do not maſh it), pour your ragoo round it, and ſend it to table hot.

To ragoo Celery.

WASH and make a bunch of celery very clean, cut it in pieces, about two inches long, put it into a ſtew-pan with juſt as much water as will cover it, tie three or four blades of mace,

two

two or three cloves, about twenty corns of whole pepper in a muſlin rag looſe, put it into the ſtew-pan, a little onion, a little bundle of ſweet herbs; cover it cloſe, and let it ſtew ſoftly till tender; then take out the ſpice, onion, and ſweet herbs, put in half an ounce of truffles and morels, two ſpoonfuls of catchup, a gill of red-wine, a piece of butter as big as an egg rolled in flour, ſix farthing French rolls, ſeaſon with ſalt to your palate, ſtir it all together, cover it cloſe, and let it ſtew till the ſauce is thick and good. Take care that the roll do not break, ſhake your pan often; when it is enough, diſh it up, and garniſh with lemon. The yolks of ſix hard eggs, or more, put in with the rolls, will make it a fine diſh. This for a firſt courſe.

If you would have it white, put in white-wine inſtead of red, and ſome cream for a ſecond courſe.

To ragoo Muſhrooms.

PEEL and ſcrape the flaps, put a quart into a ſauce-pan, a very little ſalt, ſet them on a quick fire, let them boil up, then take them off, put to them a gill of red-wine, a quarter of a pound of butter rolled in a little flour, a little nutmeg, a little beaten mace, ſet it on the fire, ſtir it now and then; when it is thick and fine, have ready the yolks of ſix eggs hot, and boiled in a bladder hard, lay it in the middle of your diſh, and pour the ragoo over it. Garniſh with broiled muſhrooms.

A pretty Diſh of Eggs.

BOIL ſix eggs hard, peel them and cut them into thin ſlices, put a quarter of a pound of butter into the ſtew-pan, then put in your eggs and fry them quick. Half a quarter of an hour will do them. You muſt be very careful not to break them; throw over them pepper, ſalt, and nutmeg, lay them in your diſh before the fire, pour out all the fat, ſhake in a little flour, and have ready two ſhalots cut ſmall; throw them into the pan, pour in a quarter of a pint of white-wine, a little juice of lemon, and a little piece of butter rolled in flour. Stir all together till it is thick; if you have not ſauce enough, put in a little more wine, toaſt ſome thin ſlices of bread cut three-corner ways, and lay round your diſh, pour the ſauce all over, and ſend it to table hot. You may put ſweet oil on the toaſt, if it be agreeable.

Eggs a la Tripe.

BOIL your eggs hard, take off the ſhells and cut them long-ways in four quarters, put a little butter into a ſtew-pan, let it melt, ſhake in a little flour, ſtir it with a ſpoon, then put in your eggs, throw a little grated nutmeg all over, a little ſalt, a good deal of ſhred parſley; ſhake your pan round, pour in a little cream, toſs the pan round carefully, that you do not break the eggs. When your ſauce is thick and fine, take up your eggs, pour the ſauce all over them, and garniſh with lemon.

A Fricaſey of Eggs.

BOIL eight eggs hard, take off the ſhells, cut them into quarters, have ready half a pint of cream, and a quarter of a pound of freſh butter; ſtir it together over the fire till it is thick and ſmooth, lay the eggs in the diſh, and pour the ſauce all over. Garniſh with the hard yolks of three eggs cut in two, and lay round the edge of the diſh.

A Ragoo of Eggs.

BOIL twelve eggs hard, take off the ſhells, and with a little knife very carefully cut the white acroſs long-ways, ſo that the white may be in two halves, and the yolks whole. Be careful neither to break the whites nor yolks, take a quarter of a pint of pickled muſhrooms chopped very fine, half an ounce of truffles and morels, boiled in three or four ſpoonfuls of water, ſave the water, and chop the truffles and morels very ſmall, boil a little parſley, chop it fine, mix them together, with the truffle-water you ſaved, grate a little nutmeg in, a little beaten mace, put it into a ſauce-pan with three ſpoonfuls of water, a gill of red-wine, one ſpoonful of catchup, a piece of butter as big as a large walnut, rolled in flour, ſtir all together, and let it boil. In the mean time get ready your eggs, lay the yolks and whites in order in your diſh, the hollow parts of the whites uppermoſt, that they may be filled; take ſome crumbs of bread, and fry them brown and criſp, as you do for larks, with which fill up the whites of the eggs as high as they will lie, then pour in your ſauce all over, and garniſh with fried crumbs of bread. This is a very genteel pretty diſh, if it be well done.

To broil Eggs.

CUT a toaſt round a quartern loaf, brown it, lay it on your diſh, butter it, and very carefully break ſix or eight eggs on the toaſt, and take a red-hot ſhovel, and hold over them. When they are done, ſqueeze a Seville orange over them, grate a little nutmeg over it, and ſerve it up for a ſide-plate. Or you may poach your eggs, and lay them on a toaſt; or toaſt your bread criſp, and pour a little boiling water over it; ſeaſon with a little ſalt, and then lay your poached eggs on it.

To dreſs Eggs with Bread.

TAKE a penny-loaf, ſoak it in a quart of hot milk two hours, or till the bread is ſoft, then ſtrain it through a coarſe ſieve, put to it two ſpoonfuls of orange-flour-water, or roſe-water; ſweeten it, grate in a little nutmeg, take a little diſh, butter the bottom of it, break in as many eggs as will cover the bottom of the diſh, pour in the bread and milk, ſet it in a tin-oven before the fire, and half an hour will bake it; it will do on a chafing-diſh of coals. Cover it cloſe before the fire, or bake it in a ſlow oven.

To farce Eggs.

GET two cabbage-lettuces, ſcald them, with a few muſh-rooms, parſley, ſorrel, and chervil; then chop them very ſmall, with the yolks of hard eggs, ſeaſoned with ſalt and nut-meg; then ſtew them in butter; and when they are enough, put in a little cream, then pour them into the bottom of a diſh. Take the whites, and chop them very fine with parſley, nut-meg, and ſalt. Lay this round the brim of the diſh, and run a red-hot fire-ſhovel over it, to brown it.

Eggs with Lettuce.

SCALD ſome cabbage-lettuce in fair water, ſqueeze them well, then ſlice them and toſs them up in a ſauce-pan with a piece of butter; ſeaſon them with pepper, ſalt, and a little nutmeg. Let them ſtew half an hour, chop them well to-gether; when they are enough, lay them in your diſh, fry ſome eggs nicely in butter and lay on them. Garniſh with Seville orange.

To fry Eggs as round as Balls.

HAVING a deep frying-pan, and three pints of clarified butter, heat it as hot as for fritters, and ſtir it with a ſtick, till it runs round like a whirlpool; then break an egg into the middle, and turn it round with your ſtick, till it be as hard as a poached egg; the whirling round of the butter will make it as round as a ball, then take it up with a ſlice, and put it in a diſh before the fire: they will keep hot half an hour and yet be ſoft; ſo you may do as many as you pleaſe. You may ſerve theſe with what you pleaſe, nothing better than ſtewed ſpinach, and garniſh with orange.

To make an Egg as big as twenty.

PART the yolks from the whites, ſtrain them both ſeparate through a ſieve, tie the yolks up in a bladder in the form of a ball. Boil them hard, then put this ball into another bladder, and the whites round it; tie it up oval faſhion, and boil it. Theſe are uſed for grand ſallads. This is very pretty for a ragoo; boil five or ſix yolks together, and lay in the middle of the ragoo of eggs; and ſo you may make them of any ſize you pleaſe.

To make a grand Diſh of Eggs.

YOU muſt break as many eggs as the yolks will fill a pint baſon, the whites by themſelves, tie the yolks by themſelves in a bladder round, boil them hard: then have a wooden bowl that will hold a quart, made like two butter diſhes, but in the ſhape of an egg, with a hole through one at the top. You are to obſerve, when you boil the yolks, to run a packthread through, and leave a quarter of a yard hanging out. When the yolk is boiled hard, put it into the bowl diſh; but be careful to hang it ſo as to be in the middle. The ſtring being drawn through the hole, then clap the two bowls together and tie them tight, and with a funnel pour in the whites through the hole; then ſtop the hole cloſe, and boil it hard. It will take an hour. When it is boiled enough, carefully open it, and cut the ſtring cloſe. In the mean time take twenty eggs, beat them well, the yolks by themſelves, and the whites by themſelves; divide the whites into two, and boil them in bladders the ſhape of an egg. When they are boiled hard, cut one in two long-ways, and one croſs-ways, and with a fine ſharp knife cut out ſome of the white in the middle; lay the great egg in the middle, the two long halves on

on each ſide with the hollow part uppermoſt, and the two round flat between. Take an ounce of truffles and morels, cut them very ſmall, boil them in half a pint of water till they are tender, then take a pint of freſh muſhrooms clean picked, waſhed, and chopped ſmall, and put into the truffles and morels. Let them boil, add a little ſalt, a little beaten nutmeg, a little beaten mace, a gill of pickled muſhrooms chopped fine. Boil ſixteen of the yolks hard in a bladder, then chop them and mix them with the other ingredients; thicken it with a lump of butter rolled in flour, ſhaking your ſauce-pan round till hot and thick, then fill the round with this, turn them down again, and fill the two long ones; what remains, ſave to put into the ſauce-pan. Take a pint of cream, a quarter of a pound of butter, the other four yolks beat fine, a gill of white-wine, a gill of pickled muſhrooms, a little beaten mace, and a little nutmeg; put all into the ſauce-pan to the other ingredients, and ſtir all well together one way till it is thick and fine; pour it over all, and garniſh with notched lemon.

This is a grand diſh at a ſecond courſe. Or you may mix it up with red-wine and butter, and it will do for a firſt courſe.

To make a pretty Diſh of Whites of Eggs.

TAKE the whites of twelve eggs, beat them up with four ſpoonfuls of roſe-water, a little grated lemon-peel, a little nutmeg, and ſweeten with ſugar: mix them well, boil them in four bladders, tie them in the ſhape of an egg, and boil them hard. They will take half an hour. Lay them in your diſh; when cold, mix half a pint of thick cream, a gill of ſack, and half the juice of a Seville orange. Mix all together, ſweeten with fine ſugar, and pour over the eggs. Serve it up for a ſide-diſh at ſupper, or when you pleaſe.

To dreſs Beans in Ragoo.

YOU muſt boil your beans ſo that the ſkins will ſlip off. Take about a quart, ſeaſon them with pepper, ſalt, and nutmeg, then flour them; have ready ſome butter in a ſtew-pan, throw in your beans, fry them of a fine brown, then drain them from the fat, and lay them in your diſh. Have ready a quarter of a pound of butter melted, and half a pint of blanched beans boiled, and beat in a mortar, with a very little pepper, ſalt, and nutmeg; then by degrees mix them in the butter, and pour over the other beans. Garniſh with a boiled and fried bean, and ſo on till you fill the rim of your diſh. They are very

very good without frying, and only plain melted butter over them.

An Amulet of Beans.

BLANCH your beans, and fry them in ſweet butter, with a little parſley, pour out the butter, and pour in ſome cream. Let it ſimmer, ſhaking your pan; ſeaſon with pepper, ſalt, and nutmeg, thicken with three or four yolks of eggs, have ready a pint of cream, thickened with the yolks of four eggs, ſeaſon with a little ſalt, pour it in your diſh, and lay your beans on the amulet, and ſerve it up hot.

The ſame way you may dreſs muſhrooms, truffles, green peas, aſparagus, and artichoke-bottoms, ſpinach, ſorrel, &c. all being firſt cut into ſmall pieces, or ſhred fine.

To make a Bean Tanſey.

TAKE two quarts of beans, blanch and beat them very fine in a mortar; ſeaſon with pepper, ſalt, and mace; then put in the yolks of ſix eggs, and a quarter of a pound of butter, a pint of cream, half a pint of ſack, and ſweeten to your palate. Soak four Naples biſcuits in half a pint of milk, mix them with the other ingredients, half a pint of the juice of ſpinach, with two or three ſprigs of tanſey beat with it. Butter a pan, and bake it, then turn it on a diſh, and ſtick citron and orange-peel candied, cut ſmall, and ſtuck about it. Garniſh with Seville orange.

To make a Water Tanſey.

TAKE twelve eggs, beat them very well, half a manchet grated, and ſifted through a cullender, or half a penny roll, half a pint of fair water; colour it with the juice of ſpinach, and one ſmall ſprig of tanſey beat together; ſeaſon it with ſugar to your palate, a little ſalt, a ſmall nutmeg grated, two or three ſpoonfuls of roſe-water, put it into a ſkillet, ſtir it all one way, and let it thicken like a haſty-pudding; then bake it; or you may butter a ſtew-pan and put it into. Butter a diſh, and lay over it: when one ſide is enough, turn it with the diſh, and ſlip the other ſide into the pan. When that is done, ſet it into a maſſereen, throw ſugar all over, and garniſh with orange.

Peas Françoiſe.

TAKE a quart of ſhelled peas, cut a large Spaniſh onion, or two middling ones ſmall, and two cabbage or Sileſia lettuces cut ſmall, put them into a ſauce-pan, with half a pint of water, ſeaſon

ſeaſon them with a little ſalt, a little beaten pepper, and a little beaten mace and nutmeg. Cover them cloſe, and let them ſtew a quarter of an hour, then put in a quarter of a pound of freſh butter rolled in a little flour, a ſpoonful of catchup, a little piece of burnt butter as big as a nutmeg; cover them cloſe, and let it ſimmer ſoftly an hour, often ſhaking the pan. When it is enough, ſerve it up for a ſide-diſh.

For an alteration, you may ſtew the ingredients as above: then take a ſmall cabbage-lettuce, and half boil it; then drain it, cut the ſtalks flat at the bottom, ſo that it will ſtand firm in the diſh, and with a knife very carefully cut out the middle, leaving the outſide leaves whole. Put what you cut out into a ſauce-pan, chop it, and put a piece of butter, a little pepper, ſalt, and nutmeg, the yolk of a hard egg chopped, a few crumbs of bread, mix all together, and when it is hot fill your cabbage; put ſome butter into a ſtew-pan, tie your cabbage, and fry it till you think it is enough; then take it up, untie it, and firſt pour the ingredients of peas into your diſh, ſet the forced cabbage in the middle, and have ready four artichoke-bottoms fried, and cut in two, and laid round the diſh. This will do for a top-diſh.

Green Peas with Cream.

TAKE a quart of fine green peas, put them into a ſtew-pan with a piece of butter as big as an egg, rolled in a little flour, ſeaſon them with a little ſalt and nutmeg, a bit of ſugar as big as a nutmeg, a little bundle of ſweet herbs, ſome parſley chopped fine, a quarter of a pint of boiling water. Cover them cloſe, and let them ſtew very ſoftly half an hour, then pour in a quarter of a pint of good cream. Give it one boil, and ſerve it up for a ſide-plate.

A Farce-meagre Cabbage.

TAKE a white-heart cabbage, as big as the bottom of a plate, let it boil five minutes in water, then drain it, cut the ſtalk flat to ſtand in the diſh, then carefully open the leaves, and take out the inſide, leaving the outſide leaves whole. Chop what you take out very fine, take the fleſh of two or three flounders or plaiſe, clean from the bone; chop it with the cabbage, the yolks and whites of four hard eggs, a handful of pickled parſley, beat all together in a mortar, with a quarter of a pound of melted butter; mix it up with the yolk of an egg, and a few crumbs of bread, fill the cabbage, and tie it together, put it into a deep ſtew-pan, or ſauce-pan, put to it half a pint of water, a quarter of a pound of butter rolled in a little flour, the yolks of four

four hard eggs, an onion ſtuck with ſix cloves, whole pepper and mace tied in a muſlin rag, half an ounce of truffles and morels, a ſpoonful of catchup, a few pickled muſhrooms; cover it cloſe, and let it ſimmer an hour. If you find it is not enough, you muſt do it longer. When it is done, lay it in your diſh, untie it, and pour the ſauce over it.

To farce Cucumbers.

TAKE ſix large cucumbers, cut a piece off the top, and ſcoop out all the pulp; take a large white cabbage boiled tender, take only the heart, chop it fine, cut a large onion fine, ſhred ſome parſley and pickled muſhrooms ſmall, two hard eggs chopped vey fine, ſeaſon it with pepper, ſalt, and nutmeg; ſtuff your cucumbers full, and put on the pieces, tie them with a packthread, and fry them in butter of a light brown; have the following ſauce ready: take a quarter of a pint of red-wine, a quarter of a pint of boiling water, a ſmall onion chopped fine, a little pepper and ſalt, a piece of butter as big as a walnut, rolled in flour; when the cucumbers are enough lay them in your diſh, pour the fat out of the pan, and pour in this ſauce; let it boil, and have ready the yolks of two eggs beat fine, mixed with two or three ſpoonfuls of the ſauce, then turn them into the pan, let them boil, keeping it ſtirring all the time, untie the ſtrings, and pour the ſauce over. Serve it up for a ſide-diſh. Garniſh with the tops.

To ſtew Cucumbers.

TAKE ſix large cucumbers, ſlice them; take ſix large onions, peel and cut them in thin ſlices, fry them both brown, then drain them and pour out the fat, put them into the pan again, with three ſpoonfuls of hot water, a quarter of a pound of butter rolled in flour, and a tea-ſpoonful of muſtard; ſeaſon with pepper and ſalt, and let them ſtew a quarter of an hour ſoftly, ſhaking the pan often. When they are enough diſh them up.

Fried Celery.

TAKE ſix or eight heads of celery, cut off the green tops, and take off the outſide ſtalks, waſh them clean, and pare the roots clean; then have ready half a pint of white-wine, the yolks of three eggs beat fine, and a little ſalt and nutmeg; mix all well together with flour into a batter, dip every head into the batter and fry them in butter. When enough, lay them in your diſh, and pour melted butter over them.

Celery

Celery with Cream.

WASH and clean ſix or eight heads of celery, cut them about three inches long, boil them tender, pour away all the water, and take the yolks of four eggs beat fine, half a pint of cream, a little ſalt and nutmeg, pour it over, keeping the pan ſhaking all the while. When it begins to be thick, diſh it up.

Cauliflowers fried.

TAKE two fine cauliflowers, boil them in milk and water, then leave one whole, and pull the other to pieces; take half a pound of butter, with two ſpoonfuls of water, a little duſt of flour, and melt the butter in a ſtew-pan; then put in the whole cauliflower cut in two, and the other pulled to pieces, and fry it till it is of a very light brown. Seaſon it with pepper and ſalt. When it is enough, lay the two halves in the middle, and pour the reſt all over.

To make an Oatmeal-Pudding.

TAKE a pint of fine oatmeal, boil it in three pints of new milk, ſtirring it till it is as thick as a haſty-pudding; take it off, and ſtir in half a pound of freſh butter, a little beaten mace and nutmeg, and a gill of ſack; then beat up eight eggs, half the whites, ſtir all well together, lay puff-paſte all over the diſh, pour in the pudding, and bake it half an hour. Or you may boil it with a few currants.

To make a Potatoe-Pudding.

TAKE a quart of potatoes, boil them ſoft, peel them, and maſh them with the back of a ſpoon, and rub them through a ſieve, to have them fine and ſmooth: take half a pound of freſh butter melted, half a pound of fine ſugar, ſo beat them well together till they are very ſmooth, beat ſix eggs, whites and all, ſtir them in, and a glaſs of ſack or brandy. You may add half a pound of currants, boil it half an hour, melt butter with a glaſs of white-wine; ſweeten with ſugar, and pour over it. You may bake it in a diſh, with puff-paſte all round the diſh at the bottom.

To make a ſecond Potatoe-Pudding.

BOIL two pounds of potatoes, and beat them in a mortar fine, beat in half a pound of melted butter, boil it half an hour,

pour melted butter over it, with a glaſs of white-wine or the juice of a Seville orange, and throw ſugar all over the pudding and diſh.

To make a third Sort of Potatoe-Pudding.

TAKE two pounds of white potatoes, boil them ſoft, peel and beat them in a mortar, or ſtrain them through a ſieve till they are quite fine; then mix in half a pound of freſh butter melted, then beat up the yolks of eight eggs and three whites, ſtir them in, and half a pound of white ſugar finely pounded, half a pint of ſack, ſtir it well together, grate in half a large nutmeg, and ſtir in half a pint of cream, make a puff-paſte, and lay all over your diſh and round the edges; pour in the pudding, and bake it of a fine light brown.

For change, put in half a pound of currants; or you may ſtrew over the top half an ounce of citron and orange-peel cut thin, before you put it into the oven.

To make an Orange-Pudding.

TAKE the yolks of ſixteen eggs, beat them well, with half a pound of melted butter, grate in the rind of two fine Seville oranges, beat in half a pound of fine ſugar, two ſpoonfuls of orange-flower-water, two of roſe-water, a gill of ſack, half a pint of cream, two Naples biſcuits, or the crumb of a halfpenny roll ſoaked in the cream, and mix all well together. Make a thin puff-paſte, and lay all over the diſh and round the rim, pour in the pudding and bake it. It will take about as long baking as a cuſtard.

To make a ſecond Sort of Orange-Pudding.

You muſt take ſixteen yolks of eggs, beat them fine, mix them with half a pound of freſh butter melted, and half a pound of white ſugar, half a pint of cream, a little roſe-water, and a little nutmeg. Cut the peel of a fine large Seville orange ſo thin as none of the white appears, beat it fine in a mortar till it is like a paſte, and by degrees mix in the above ingredients all together; then lay a puff-paſte all over the diſh, pour in the ingredients, and bake it.

To make a third Orange-Pudding.

TAKE two large Seville Oranges, and grate off the rind as far as they are yellow; then put your oranges in fair water, and let them boil till they are tender. Shift the water three

or

or four times to take out the bitterneſs; when they are tender, cut them open and take away the ſeeds and ſtrings, and beat the other part in a mortar, with half a pound of ſugar, till it is a paſte; then put to it the yolks of ſix eggs, three or four ſpoonfuls of thick cream, half a Naples biſcuit grated; mix theſe together, and melt a pound of freſh butter very thick, and ſtir it well in. When it is cold, put a little thin puff-paſte about the bottom and rim of your diſh; pour in the ingredients, and bake it about three quarters of an hour.

To make a fourth Orange-Pudding.

TAKE the outſide rind of three Seville oranges, boil them in ſeveral waters till they are tender, then pound them in a mortar, with three quarters of a pound of ſugar; then blanch half a pound of ſweet almonds, beat them very fine with roſe-water to keep them from oiling, then beat ſixteen eggs, but ſix whites, a pound of freſh butter, and beat all theſe together till it is light and hollow; then lay a thin puff-paſte all over a diſh, and put in the ingredients. Bake it with your tarts.

To make a Lemon-Pudding.

TAKE three lemons and cut the rind off very thin, boil them in three ſeparate waters till very tender, then pound them very fine in a mortar; have ready a quarter of a pound of Naples biſcuit, boiled up in a quart of milk or cream; mix them and the lemon rind with it; beat up twelve yolks and ſix whites of eggs very fine, melt a quarter of a pound of freſh butter, half a pound of fine ſugar, a little orange-flower-water; mix all well together, put it over the ſtove, and keep it ſtirring till it is thick, ſqueeze the juice of half a lemon in; put puff-paſte round the rim of your diſh, put the pudding ſtuff in, cut ſome candied ſweet-meats and put over: bake it three quarters of an hour, and ſend it up hot.

Another Way to make a Lemon-Pudding.

TAKE three lemons and grate the rinds off, beat up twelve yolks and ſix whites of eggs, put in half a pint of cream, half a pound of fine ſugar, a little orange-flower-water, a quarter of a pound of butter melted; mix all well together, ſqueeze in the juice of two lemons; put it over the ſtove, and keep ſtirring it till it is thick; put a puff-paſte round the rim of the diſh, put in your pudding ſtuff with

ſome candied ſweet-meats cut ſmall over it, and bake it three quarters of an hour.

To make an Almond-Pudding.

BLANCH half a pound of ſweet almonds, and four bitter ones, in warm water, take them and pound them in a marble mortar, with two ſpoonfuls of orange-flower-water, and two of roſe-water, a gill of ſack; mix in four grated Naples biſcuits, three quarters of a pound of melted butter; beat eight eggs, and mix them with a quart of cream boiled, grate in half a nutmeg and a quarter of a pound of ſugar; mix all well together, make a thin puff-paſte, and lay all over the diſh: pour in the ingredients, and bake it.

To boil an Almond-Pudding.

BEAT a pound of ſweet-almonds as ſmall as poſſible, with three ſpoonfuls of roſe-water, and a gill of ſack or white-wine, and mix in half a pound of freſh butter melted, with five yolks of eggs and two whites, a quart of cream, a quarter of a pound of ſugar, half a nutmeg grated, one ſpoonful of flour, and three ſpoonfuls of crumbs of white-bread; mix all well together, and boil it. It will take half an hour boiling.

To make a Sago-Pudding.

LET half a pound of ſago be waſhed well in three or four hot waters, then put to it a quart of new-milk, and let it boil together till it is thick; ſtir it carefully, (for it is apt to burn), put in a ſtick of cinnamon when you ſet it on the fire: when it is boiled take it out; before you pour it out, ſtir in half a pound of freſh butter, then pour it into a pan, and beat up nine eggs, with five of the whites, and four ſpoonfuls of ſack; ſtir all together, and ſweeten to your taſte. Put in a quarter of a pound of currants clean waſhed and rubbed, and juſt plumped in two ſpoonfuls of ſack and two of roſe-water: mix all well together, ſtir it well over a ſlow fire till it is thick, lay a puff-paſte over a diſh, pour in the ingredients and bake it.

To make a Millet-Pudding.

YOU muſt get half a pound of millet-ſeed, and after it is waſhed and picked clean, put to it half a pound of ſugar, a whole nutmeg grated, and three quarts of milk. When you

have mixed all well together, break in half a pound of freſh butter your diſh, pour it in and bake it.

To make a Carrot-Pudding.

YOU muſt take a raw carrot, ſcrape it very clean and grate it: take half a pound of the grated carrot, and a pound of grated bread, beat up eight eggs, leave out half the whites, and mix the eggs with half a pint of cream; then ſtir in the bread and carrot, half a pound of freſh butter melted, half a pint of ſack, and three ſpoonfuls of orange-flower-water, a nutmeg grated. Sweeten to your palate. Mix all well together. and if it is not thin enough, ſtir in a little new-milk or cream, Let it be of a moderate thickneſs, lay a puff-paſte all over the diſh, and pour in the ingredients. Bake it; it will take an hour's baking. Or you may boil it, but then you muſt melt butter, and put in white-wine and ſugar.

A ſecond Carrot-Pudding.

GET two penny loaves, pare off the cruſt, ſoak them in a quart of boiling milk, let it ſtand till it is cold, then grate in two or three large carrots, then put in eight eggs well beat, and three quarters of a pound of freſh butter melted, grate in a little nutmeg, and ſweeten to your taſte. Cover your diſh with puff-paſte, pour in the ingredients and bake it an hour.

To make a Cowſlip-Pudding.

HAVING got the flowers of a peck of cowſlips, cut them and pound them ſmall, with half a pound of Naples biſcuits grated, and three pints of cream. Boil them a little; then take them off the fire and beat up ſixteen eggs, with a little cream and roſe water. Sweeten to your palate. Mix it all well together, butter a diſh, and pour it in. Bake it, and when it is enough, throw fine ſugar over and ſerve it up.

Note, new-milk will do in all theſe puddings, when you have no cream.

To make a Quince, Apricot, or White-Pear Plum-Pudding.

SCALD your quinces very tender, pare them very thin, ſcrape off the ſoft; mix it with ſugar very ſweet, put in a little ginger and a little cinnamon. To a pint of cream you muſt put three or four yolks of eggs, and ſtir it into your quinces till they are of a good thickneſs. It muſt be pretty thick.

So you may do apricots or white-pear plums. Butter your diſh, pour it in and bake it.

To make a Pearl-Barley-Pudding.

GET a pound of pearl-barley, waſh it clean, put to it three quarts of new-milk, and half a pound of double-refined ſugar, a nutmeg grated; then put it into a deep pan, and bake it with brown bread. Take it out of the oven, beat up ſix eggs; mix all well together, butter a diſh, pour it in, bake it again an hour, and it will be excellent.

To make a French-Barley-Pudding.

PUT to a quart of cream ſix eggs well beaten, half the whites, ſweeten to your palate, a little orange-flower-water, or roſe-water, and a pound of melted butter; then put in ſix handfuls of French-barley, that has been boiled tender in milk, butter a diſh, and put it in. It will take as long baking as a veniſon-paſty.

To make an Apple-Pudding.

TAKE twelve large pippins, pare them, and take out the cores, put them into a ſauce-pan, with four or five ſpoonfuls of water. Boil them till they are ſoft and thick; then beat them well, ſtir in a pound of loaf ſugar, the juice of three lemons, the peel of two lemons, cut thin and beat fine in a mortar, the yolks of eight eggs beat; mix all well together, bake it in a ſlack oven; when it is near done, throw over a little fine ſugar. You may bake it in a puff-paſte, as you do the other puddings.

To make an Italian Pudding.

TAKE a pint of cream, and ſlice in ſome French rolls, as much as you think will make it thick enough, beat ten eggs fine, grate a nutmeg, butter the bottom of the diſh, ſlice twelve pippins into it, throw ſome orange-peel and ſugar over, and half a pint of red-wine; then pour your cream, bread, and eggs over it; firſt lay a puff-paſte at the bottom of the diſh and round the edges, and bake it half an hour.

To make a Rice-Pudding.

TAKE a quarter of a pound of rice, put it into a ſauce-pan, with a quart of new-milk, a ſtick of cinnamon, ſtir it often, to keep

keep it from ſticking to the ſauce-pan. When it has boiled thick, pour it into a pan, ſtir in a quarter of a pound of freſh butter, and ſugar to your palate; grate in half a nutmeg, add three or four ſpoonfuls of roſe-water, and ſtir all well together; when it is cold, beat up eight eggs, with half the whites, beat it all well together, butter a diſh, pour it in, and bake it. You may lay a puff-paſte firſt all over the diſh; for change, put in a few currants and ſweet-meats, if you chuſe it.

A ſecond Rice Pudding.

GET half a pound of rice, put to it three quarts of milk, ſtir in half a pound of ſugar, grate a ſmall nutmeg in, and break in half a pound of freſh butter; butter a diſh, and pour it in and bake it. You may add a quarter of a pound of currants, for change. If you boil the rice and milk, and then ſtir in the ſugar, you may bake it before the fire, or in a tin-oven. You may add eggs, but it will be good without.

A third Rice Pudding.

TAKE ſix ounces of the flour of rice, put it into a quart of milk, and let it boil till it is pretty thick, ſtirring it all the while; then pour it into a pan, ſtir in half a pound of freſh butter and a quarter of a pound of ſugar; when it is cold, grate in a nutmeg, beat ſix eggs with a ſpoonful or two of ſack, beat and ſtir all well together, lay a thin puff-paſte on the bottom of your diſh, pour it in and bake it.

To boil a Cuſtard Pudding.

TAKE a pint of cream, out of which take two or three ſpoonfuls, and mix with a ſpoonful of fine flour; ſet the reſt to boil. When it is boiled, take it off, and ſtir in the cold cream, and flour very well; when it is cool, beat up five yolks and two whites of eggs, and ſtir in a little ſalt and ſome nutmeg, and two or three ſpoonfuls of ſack; ſweeten to your palate; butter a wooden bowl, and pour it in, tie a cloth over it, and boil it half an hour. When it is enough, untie the cloth, turn the pudding out into your diſh, and pour melted butter over it.

To make a Flour Pudding.

TAKE a quart of milk, beat up eight eggs, but four of the whites, mix with them a quarter of a pint of milk, and ſtir into that four large ſpoonfuls of flour, beat it well together, boil

ſix bitter almonds in two ſpoonfuls of water, pour the water into the eggs, blanch the almonds and beat them fine in a mortar; then mix them in with half a large nutmeg, and a tea-ſpoonful of ſalt; then mix in the reſt of the milk, flour your cloth well and boil it an hour; pour melted butter over it, and ſugar if you like it, thrown all over. Obſerve always, in boiling puddings, that the water boils before you put them into the pot, and have ready, when they are boiled, a pan of clean cold water; juſt give your pudding one dip in, then untie the cloth, and it will turn out, without ſticking to the cloth.

To make a Batter-Pudding.

TAKE a quart of milk, beat up ſix eggs, half the whites, mix as above, ſix ſpoonfuls of flour, a tea-ſpoonful of ſalt and one of beaten ginger; then mix all together, boil it an hour and a quarter, and pour melted butter over it. You may put in eight eggs, if you have plenty, for change, and half a pound of prunes or currants.

To make a Batter-Pudding without Eggs.

TAKE a quart of milk, mix ſix ſpoonfuls of flour, with a little of the milk firſt, a tea-ſpoonful of ſalt, two tea-ſpoonfuls of beaten ginger, and two of the tincture of ſaffron; then mix all together, and boil it an hour. You may add fruit as you think proper.

To make a Grateful-Pudding.

TAKE a pound of fine flour, and a pound of white-bread grated, take eight eggs, but half the whites, beat them up, and mix with them a pint of new-milk, then ſtir in the bread and flour, a pound of raiſins ſtoned, a pound of currants, half a pound of ſugar, a little beaten ginger; mix all well together, and either bake or boil it. It will take three quarters of an hour's baking. Put cream in, inſtead of milk, if you have it. It will be an addition to the pudding.

To make a Bread-Pudding.

CUT off all the cruſt of a penny white-loaf, and ſlice it thin into a quart of milk, ſet it over a chafing-diſh of coals till the bread has ſoaked up all the milk, then put in a piece of ſweet butter, ſtir it round, let it ſtand till cold; or you may boil your milk, and pour over your bread and cover it up cloſe, does full as well: then take the yolks of ſix eggs, the whites of three,

and

and beat them up with a little roſe-water and nutmeg, a little ſalt and ſugar, if you chuſe it. Mix all well together, and boil it one hour.

To make a fine Bread-Pudding.

TAKE all the crumb of a ſtale penny-loaf, cut it thin, a quart of cream, ſet it over a ſlow fire, till it is ſcalding hot, then let it ſtand till it is cold, beat up the bread and cream well together, grate in ſome nutmeg, take twelve bitter almonds, boil them in two ſpoonfuls of water, pour the water to the cream and ſtir it in with a little ſalt, ſweeten it to your palate, blanch the almonds and beat them in a mortar, with two ſpoonfuls of roſe or orange-flower-water till they are a fine paſte; then mix them by degrees with the cream, till they are well mixed in the cream, then take the yolks of eight eggs, the whites of four, beat them well and mix them with your cream, then mix all well together. A wooden diſh is beſt to boil it in; but if you boil it in a cloth, be ſure to dip it in the hot water and flour it well, tie it looſe and boil it an hour. Be ſure the water boils when you put it in, and keeps boiling all the time. When it is enough, turn it into your diſh, melt butter and put in two or three ſpoonfuls of white-wine or ſack, give it a boil and pour it over your pudding; then ſtrew a good deal of fine ſugar all over the pudding and diſh, and ſend it to table hot. New-milk will do, when you cannot get cream. You may for change put in a few currants.

To make an ordinary Bread-Pudding.

TAKE two half-penny rolls, ſlice them thin, cruſt and all, pour over them a pint of new-milk boiling hot, cover them cloſe, let it ſtand ſome hours to ſoak; then beat it well with a little melted butter, and beat up the yolks and whites of two eggs, beat all together well with a little ſalt. Boil it half an hour; when it is done, turn it into your diſh, pour melted butter and ſugar over it. Some love a little vinegar in the butter. If your rolls are ſtale and grated, they will do better; add a little ginger. You may bake it with a few currants.

To make a baked Bread-Pudding.

TAKE the crumb of a penny-loaf, as much flour, the yolks of four eggs and two whites, a tea ſpoonful of ginger, half a pound of raiſins ſtoned, half a pound of currants clean waſhed and picked, a little ſalt. Mix firſt the bread and flour, ginger, ſalt, and ſugar to your palate, then the eggs, and as much milk

as will make it like a good batter, then the fruit, butter the diſh, pour it in and bake it.

To make a Boiled Loaf.

TAKE a penny-loaf, pour over it half a pint of milk boiling hot, cover it cloſe, let it ſtand till it has ſoaked up the milk; then tie it up in a cloth, and boil it half an hour. When it is done, lay it in your diſh, pour melted butter over it, and throw ſugar all over; a ſpoonful of wine or roſe-water does as well in the butter, or juice of Seville orange. A French manchet does beſt; but there are little loaves made on purpoſe for the uſe. A French roll or oat-cake does very well boiled thus.

To make a Cheſnut-Pudding.

PUT a dozen and a half of cheſnuts into a ſkillet or ſauce-pan of water, boil them a quarter of an hour, then blanch and peel them, and beat them in a marble mortar, with a little orange-flower or roſe-water and ſack, till they are a fine thin paſte; then beat up twelve eggs with half the whites, and mix them well, grate half a nutmeg, a little ſalt, mix them with three pints of cream and half a pound of melted butter; ſweeten to your palate, and mix all together; put it over the fire, and keep ſtirring it till it is thick. Lay a puff-paſte all over the diſh, pour in the mixture and bake it. When you cannot get cream, take three pints of milk, beat up the yolks of four eggs, and ſtir into the milk, ſet it over the fire, ſtirring it all the time till it is ſcalding hot, then mix it in the room of the cream.

To make a fine plain baked Pudding.

YOU muſt take a quart of milk, and put three bay-leaves into it. When it has boiled a little, with fine flour, make it into a haſty-pudding, with a little ſalt, pretty thick; take it off the fire, and ſtir in half a pound of butter, a quarter of a pound of ſugar, beat up twelve eggs, and half the whites, ſtir all well together, lay a puff-paſte all over the diſh, and pour in your ſtuff. Half an hour will bake it.

To make pretty little Cheeſe-Curd Puddings.

YOU muſt take a gallon of milk, and turn it with rennet, then drain all the curd from the whey, put the curd into a mortar, and beat it with half a pound of freſh butter till the butter and curd are well mixed; then beat ſix eggs, half the whites, and ſtrain them to the curd, two Naples biſcuits, or half a penny roll

roll grated; mix all theſe together, and ſweeten to your palate; butter your patty-pans, and fill them with the ingredients. Bake them, but do not let your oven be too hot; when they are done, turn them out into a diſh, cut citron and candied orange-peel into little narrow bits, about an inch long, and blanched almonds cut in long ſlips, ſtick them here and there on the tops of the puddings, juſt as you fancy; pour melted butter with a little ſack in it into the diſh, and throw fine ſugar all over the puddings and diſh. They make a pretty ſide-diſh.

To make an Apricot-Pudding.

CODDLE ſix large apricots very tender, break them very ſmall, ſweeten them to your taſte. When they are cold, add ſix eggs, only two whites well beat; mix them well together with a pint of good cream, lay a puff-paſte all over your diſh, and pour in your ingredients. Bake it half an hour, do not let the oven be too hot; when it is enough, throw a little fine ſugar all over it, and ſend it to table hot.

To make the Ipſwich Almond-Pudding.

STEEP ſomewhat above three ounces of the crumb of white-bread ſliced, in a pint and a half of cream, or grate the bread; then beat half a pint of blanched almonds very fine till they are like a paſte, with a little orange-flower-water, beat up the yolks of eight eggs, and the whites of four: mix all well together, put in a quarter of a pound of white ſugar, and ſtir in a little melted butter, about a quarter of a pound; put it over the fire, and keep ſtirring it till it is thick; lay a ſheet of puff-paſte at the bottom of your diſh, and pour in the ingredients. Half an hour will bake it.

To make a Vermicelli-Pudding.

YOU muſt take the yolks of two eggs, and mix it up with as much flour as will make it pretty ſtiff, ſo as you can roll it out very thin, like a thin wafer; and when it is ſo dry as you can roll it up together without breaking, roll it as cloſe as you can; then with a ſharp knife begin at one end, and cut it as thin as you can, have ſome water boiling, with a little ſalt in it, put in the paſte, and juſt give it a boil for a minute or two; then throw it into a ſieve to drain, then take a pan, lay a layer of vermicelli and a layer of butter, and ſo on. When it is cool, beat it up well together, and melt the reſt of the butter, and pour on it;

beat it well (a pound of butter is enough, mix half with the paſte, and the other half melt) grate the crumb of a penny-loaf, and mix in; beat up ten eggs, and mix in a ſmall nutmeg grated, a gill of ſack, or ſome roſe-water, a tea-ſpoonful of ſalt, beat it all well together, and ſweeten it to your palate; grate a little lemon-peel in, and dry two large blades of mace and beat them fine. You may, for change, add a pound of currants nicely waſhed and picked clean; butter the pan or diſh you bake it in, and then pour in your mixture. It will take an hour and a half baking; but the oven muſt not be too hot. If you lay a good thin cruſt round the bottom of the diſh or ſides, it will be better.

Puddings for little Diſhes.

YOU muſt take a pint of cream and boil it, and ſlit a half-penny loaf, and pour the cream hot over it, and cover it cloſe till it is cold; then beat it fine, and grate in half a large nutmeg, a quarter of a pound of ſugar, the yolks of four eggs, but two whites well beat, beat it all well together: with the half of this fill four little wooden diſhes; colour one yellow with ſaffron, one red with cochineal, green with the juice of ſpinach, and blue with ſyrup of violets; the reſt mix with an ounce of ſweet almonds, blanched and beat fine, and fill a diſh. Your diſhes muſt be ſmall, and tie your covers over very cloſe with packthread. When your pot boils, put them in. An hour will boil them; when enough, turn them out in a diſh, the white one in the middle, and the four coloured ones round. When they are enough, melt ſome freſh butter with a glaſs of ſack, and pour over, and throw ſugar all over the diſh. The white-pudding diſh muſt be of a larger ſize than the reſt; and be ſure to butter your diſhes well before you put them in, and do not fill them too full.

To make a Sweet-Meat Pudding.

PUT a thin puff-paſte all over your diſh; then have candied-orange, lemon-peel, and citron, of each an ounce, ſlice them thin, and lay them all over the bottom of your diſh; then beat eight yolks of eggs, and two whites, near half a pound of ſugar, and half a pound of melted butter. Beat all well together; when the oven is ready, pour it on your ſweet-meats. An hour or leſs will bake it. The oven muſt not be too hot.

To make a fine Plain-Pudding.

GET a quart of milk, put into it ſix laurel-leaves, boil it, then take out your leaves, and ſtir in as much flour as will make it a haſty-pudding pretty thick, take it off, and then ſtir in half a pound of butter, then a quarter of a pound of ſugar, a ſmall nutmeg grated, and twelve yolks and ſix whites of eggs well beaten. Mix all well together, butter a diſh, and put in your ſtuff. A little more than half an hour will bake it.

To make a Ratifia-Pudding.

GET a quart of cream, boil it with four or five laurel-leaves; then take them out, and break in half a pound of Naples biſcuits, half a pound of butter, ſome ſack, nutmeg, and a little ſalt; take it off the fire, cover it up, when it is almoſt cold, put in two ounces of blanched almonds beat fine, and the yolks of five eggs. Mix all well together, and bake it in a moderate oven half an hour. Scrape ſugar on it, as it goes into the oven.

To make a Bread and Butter Pudding.

GET a penny-loaf, and cut it into thin ſlices of bread and butter, as you do for tea. Butter your diſh as you cut them, lay ſlices all over the diſh, then ſtrew a few currants clean waſhed and picked, then a row of bread and butter, then a few currants, and ſo on till all your bread and butter is in; then take a pint of milk, beat up four eggs, a little ſalt, half a nutmeg grated; mix all together with ſugar to your taſte; pour this over the bread, and bake it half an hour. A puff-paſte under does beſt. You may put in two ſpoonfuls of roſe-water.

To make a boiled Rice-Pudding.

HAVING got a quarter of a pound of the flour of rice, put it over the fire with a pint of milk, and keep it ſtirring conſtantly, that it may not clod nor burn. When it is of a good thickneſs, take it off, and pour it into an earthen pan; ſtir in half a pound of butter very ſmooth, and half a pint of cream or new-milk, ſweeten to your palate, grate in half a nutmeg and the outward rind of a lemon. Beat up the yolks of ſix eggs and two whites, beat all well together; boil it either in ſmall china baſons or wooden bowls. When boiled, turn them into a diſh, pour melted butter over them, with a little ſack, and throw ſugar all over.

To make a cheap Rice-Pudding.

GET a quarter of a pound of rice, and half a pound of raiſins ſtoned, and tie them in a cloth. Give the rice a great deal of room to ſwell. Boil it two hours: when it is enough turn it into your diſh, and pour melted butter and ſugar over it, with a little nutmeg.

To make a cheap plain Rice-Pudding.

GET a quarter of a pound of rice, tie it in a cloth, but give room for ſwelling. Boil it an hour, then take it up, untie it, and with a ſpoon ſtir in a quarter of a pound of butter, grate ſome nutmeg, and ſweeten to your taſte, then tie it up cloſe and boil it another hour; then take it up, turn it into your diſh, and pour your melted butter over it.

To make a cheap baked Rice-Pudding.

YOU muſt take a quarter of a pound of rice, boil it in a quart of new-milk, ſtir it that it does not burn; when it begins to be thick, take it off, let it ſtand till it is a little cool, then ſtir in well a quarter of a pound of butter, and ſugar to your palate; grate a ſmall nutmeg, butter your diſh, pour it in, and bake it.

To make a Spinach-Pudding.

TAKE a quarter of a peck of ſpinach, picked and waſhed clean, put it into a ſauce-pan, with a little ſalt, cover it cloſe, and when it is boiled juſt tender, throw it into a ſieve to drain; then chop it with a knife, beat up ſix eggs, mix well with it half a pint of cream and a ſtale roll grated fine, a little nutmeg, and a quarter of a pound of melted butter; ſtir all well together, put it into the ſauce-pan you boiled the ſpinach, and keep ſtirring it all the time till it begins to thicken; then wet and flour your cloth very well, tie it up, and boil it an hour. When it is enough, turn it into your diſh, pour melted butter over it, and the juice of a Seville orange, if you like it; as to ſugar you may add, or let it alone, juſt to your taſte. You may bake it; but then you ſhould put in a quarter of a pound of ſugar. You may add biſcuit in the room of bread, if you like it better.

To make a Quaking-Pudding.

TAKE a pint of good cream, ſix eggs, and half the whites, beat them well, and mix with the cream; grate a little nutmeg

meg in, add a little ſalt, and a little roſe-water, if it be agreeable; grate in the crumb of a halfpenny-roll, or a ſpoonful of flour, firſt mixed with a little of the cream, or a ſpoonful of the flour of rice, which you pleaſe. Butter a cloth well, and flour it; then put in your mixture, tie it not too cloſe, and boil it half an hour faſt. Be ſure the water boils before you put it in.

To make a Cream-Pudding.

TAKE a quart of cream, boil it with a blade of mace, and half a nutmeg grated, let it cool; beat up eight eggs, and three whites, ſtrain them well, mix a ſpoonful of flour with them, a quarter of a pound of almonds blanched, and beat very fine, with a ſpoonful of orange-flower or roſe-water, mix with the eggs, then by degrees mix in the cream, beat all well together, take a thick cloth, wet it and flour it well, pour in your ſtuff, tie it cloſe, and boil it half an hour. Let the water boil all the time faſt; when it is done, turn it into your diſh, pour melted butter over, with a little ſack, and throw fine ſugar all over it.

To make a Prune-Pudding.

TAKE a quart of milk, beat ſix eggs, half the whites, with half a pint of the milk, and four ſpoonfuls of flour, a little ſalt, and two ſpoonfuls of beaten ginger; then by degrees mix in all the milk, and a pound of prunes, tie it in a cloth, boil it an hour, melt butter and pour over it. Damſons eat well done this way in the room of prunes.

To make a Spoonful-Pudding.

TAKE a ſpoonful of flour, a ſpoonful of cream or milk, an egg, a little nutmeg, ginger and ſalt; mix all together, and boil it in a little wooden diſh half an hour. You may add a few currants.

To make an Apple-Pudding.

MAKE a good puff-paſte, roll it out half an inch thick, pare your apples, and core them, enough to fill the cruſt, and cloſe it up, tie it in a cloth and boil it. If a ſmall pudding, two hours: if a large one, three or four hours. When it is enough turn it into your diſh, cut a piece of the cruſt out of the top, butter and ſugar it to your palate; lay on the cruſt again, and ſend it to table hot. A pear-pudding make the ſame way. And thus you may make a damſon-pudding, or any ſort of plums, apricots, cherries, or mulberries, and are very fine.

To

To make Yeaſt-Dumplings.

FIRST make a light dough as for bread, with flour, water, ſalt, and yeaſt, cover with a cloth, and ſet it before the fire for half an hour; then have a ſauce-pan of water on the fire, and when it boils take the dough, and make it into little round balls, as big as a large hen's egg; then flat them with your hand, and put them into the boiling water; a few minutes boils them. Take great care they do not fall to the bottom of the pot or ſauce-pan, for then they will be heavy; and be ſure to keep the water boiling all the time. When they are enough, take them up, (which they will be in ten minutes or leſs), lay them in your diſh, and have melted butter in a cup. As good a way as any to ſave trouble, is to ſend to the baker's for half a quartern of dough (which will make a great many) and then you have only the trouble of boiling it.

To make Norfolk Dumplings.

MIX a good thick-batter, as for pancakes; take half a pint of milk, two eggs, a little ſalt, and make it into a batter with flour. Have ready a clean ſauce-pan of water boiling, into which drop this batter. Be ſure the water boils faſt, and two or three minutes will boil them; then throw them into a ſieve to drain the water away; then turn them into a diſh, and ſtir a lump of freſh butter into them; eat them hot, and they are very good.

To make Hard Dumplings.

MIX flour and water, with a little ſalt, like a paſte, roll them in balls, as big as a turkey's egg, roll them in a little flour, have the water boiling, throw them in the water, and half an hour will boil them. They are beſt boiled with a good piece of beef. You may add, for change, a few currants. Have melted butter in a cup.

Another Way to make Hard Dumplings.

RUB into your flour firſt a good piece of butter, then make it like a cruſt for a pie; make them up, and boil them as above.

To make Apple-Dumplings.

MAKE a good puff-paſte, pare ſome large apples, cut them in quarters, and take out the cores very nicely; take a piece of

of cruſt, and roll it round, enough for one apple; if they are big, they will not look pretty, ſo roll the cruſt round each apple and make them round like a ball, with a little flour in your hand. Have a pot of water boiling, take a clean cloth, dip it in the water, and ſhake flour over it; tie each dumpling by itſelf, and put them in the water boiling, which keep boiling all the time; and if your cruſt is light and good, and the apples not too large, half an hour will boil them; but if the apples be large, they will take an hour's boiling. When they are enough, take them up, and lay them in a diſh; throw fine ſugar all over them, and ſend them to table. Have good freſh butter melted in a cup, and fine beaten ſugar in a ſaucer.

Another Way to make Apple-Dumplings.

MAKE a good puff-paſte cruſt, roll it out a little thicker than a crown-piece, pare ſome large apples, and roll every apple in a piece of this paſte, tie them cloſe in a cloth ſeparate, boil them an hour, cut a little piece of the top off, and take out the core, take a tea-ſpoonful of lemon-peel ſhred as fine as poſſible, juſt give it a boil in two ſpoonfuls of roſe or orange-flower-water. In each dumpling put a tea-ſpoonful of this liquor, ſweeten the apple with fine ſugar, pour in ſome melted butter, and lay on your piece of cruſt again. Lay them in your diſh, and throw fine ſugar all over.

To make a Cheeſe-Curd Florendine.

TAKE two pounds of cheeſe-curd, break it all to pieces with your hand, a pound of blanched almonds finely pounded, with a little roſe-water, half a pound of currants clean waſhed and picked, a little ſugar to your palate, ſome ſtewed ſpinach cut ſmall; mix all well together, lay a puff-paſte in a diſh, put in your ingredients, cover it with a thin cruſt rolled, and laid acroſs, and bake it in a moderate oven half an hour. As to the top-cruſt, lay it in what ſhape you pleaſe, either rolled or marked with an iron on purpoſe.

A Florendine of Oranges or Apples.

GET half a dozen of Seville oranges, ſave the juice, take out the pulp, lay them in water twenty-four hours, ſhift them three or four times, then boil them in three or four waters, then drain them from the water, put them in a pound of ſugar, and their juice, boil them to a ſyrup, take great care they do not

ſtick to the pan you do them in, and ſet them by for uſe. When you uſe them, lay a puff-paſte all over the diſh, boil ten pippins, pared, quartered, and cored, in a little water and ſugar, and ſlice two of the oranges and mix with the pippins in the diſh. Bake it in a ſlow oven, with cruſt as above: or juſt bake the cruſt, and lay in the ingredients.

To make an Artichoke-Pie.

BOIL twelve artichokes, take off all the leaves and choke, take the bottoms clear from the ſtalk, make a good puff-paſte cruſt, and lay a quarter of a pound of good freſh butter all over the bottom of your pie; then lay a row of artichokes, ſtrew a little pepper, ſalt, and beaten mace over them, then another row, and ſtrew the reſt of your ſpice over them, put in a quarter of a pound more of butter in little bits, take half an ounce of truffles and morels, boil them in a quarter of a pint of water, pour the water into the pie, cut the truffles and morels very ſmall, throw all over the pie; then have ready twelve eggs boiled hard, take only the hard yolks, lay them all over the pie, pour in a gill of white-wine, cover your pie, and bake it. When the cruſt is done, the pie is enough. Four large blades of mace, and twelve pepper-corns well beat will do, with a tea-ſpoonful of ſalt.

To make a ſweet Egg-Pie.

MAKE a good cruſt, cover your diſh with it, then have ready twelve eggs boiled hard, cut them in ſlices, and lay them in your pie, throw half a pound of currants, clean waſhed and picked, all over the eggs, then beat up four eggs well, mixed with half a pint of white-wine, grate in a ſmall nutmeg, and make it pretty ſweet with ſugar. You are to mind to lay a quarter of a pound of butter between the eggs, then pour in your wine and eggs, and cover your pie. Bake it half an hour, or till the cruſt is done.

To make a Potatoe-Pie.

BOIL three pounds of potatoes, peel them, make a good cruſt, and lay in your diſh; lay at the bottom half a pound of butter, then lay in your potatoes, throw over them three tea-ſpoonfuls of ſalt, and a ſmall nutmeg grated all over, ſix eggs boiled hard, and chopped fine, throw all over, a tea-ſpoonful of pepper ſtrewed all over, then half a pint of white-wine. Cover your pie, and bake it half an hour, or till the cruſt is enough.

To make an Onion-Pie.

WASH and pare ſome potatoes, and cut them in ſlices, peel ſome onions, cut them in ſlices, pare ſome apples and ſlice them, make a good cruſt, cover your diſh, lay a quarter of a pound of butter all over, take a quarter of an ounce of mace beat fine, a nutmeg grated, a tea-ſpoonful of beaten pepper, three tea-ſpoonfuls of ſalt, mix all together, ſtrew ſome over the butter, lay a layer of potatoes, a layer of onion, a layer of apples, and a layer of eggs, and ſo on till you have filled your pie, ſtrewing a little of the ſeaſoning between each layer, and a quarter of a pound of butter in bits, and ſix ſpoonfuls of water. Cloſe your pie, and bake it an hour and a half. A pound of potatoes, a pound of onions, a pound of apples, and twelve eggs will do.

To make an Orangeade-Pie.

MAKE a good cruſt, lay it over your diſh, take two oranges, boil them with two lemons till tender, in four or five quarts of water. In the laſt water, which there muſt be about a pint of, add a pound of loaf-ſugar, boil it, take them out and ſlice them into your pie; then pare twelve pippins, core them, and give them one boil in the ſyrup; lay them all over the orange and lemon, pour in the ſyrup, and pour on them ſome orangeade ſyrup. Cover your pie, and bake it in a ſlow oven half an hour.

To make a Skirret-Pie.

TAKE your ſkirrets and boil them tender, peel them, ſlice them, fill your pie, and take to half a pint of cream the yolk of an egg, beat fine with a little nutmeg, a little beaten mace, and a little ſalt; beat all together well, with a quarter of a pound of freſh butter melted, then pour in as much as your diſh will hold, put on the top-cruſt, and bake it half an hour. You may put in ſome hard yolks of eggs; if you cannot get cream, put in milk, but cream is beſt. About two pounds of the root will do.

To make an Apple-Pie.

MAKE a good puff-paſte cruſt, lay ſome round the ſides of the diſh, pare and quarter your apples, and take out the cores, lay a row of apples thick, throw in half the ſugar you deſign for your pie, mince a little lemon-peel fine, throw over, and ſqueeze a little lemon over them, then a few cloves, here and there one, then the reſt of your apples, and the reſt of your ſu-

gar. You muſt ſweeten to your palate, and ſqueeze a little more lemon. Boil the peeling of the apples and the cores in ſome fair water, with a blade of mace, till it is very good; ſtrain it, and boil the ſyrup with a little ſugar, till there is but very little and good, pour it into your pie, put on your upper-cruſt and bake it. You may put in a little quince of marmalade, if you pleaſe.

Thus make a pear-pie, but do not put in any quince. You may butter them when they come out of the oven: or beat up the yolks of two eggs, and half a pint of cream, with a little nutmeg, ſweetened with ſugar; put it over a ſlow fire, and keep ſtirring it till it juſt boils up, take off the lid, and pour in the cream. Cut the cruſt in little three-corner pieces, ſtick about the pie, and ſend it to table.

To make a Cherry-Pie.

MAKE a good cruſt, lay a little round the ſides of your diſh, throw ſugar at the bottom; and lay in your fruit and ſugar at top. A few red-currants does well with them; put on your lid, and bake in a ſlack oven.

Make a plum pie the ſame way, and a gooſeberry pie. If you would have it red, let it ſtand a good while in the oven, after the bread is drawn. A cuſtard is very good with the gooſeberry pie.

To make a Salt-Fiſh Pie.

GET a ſide of ſalt-fiſh, lay it in water all night, next morning put it over the fire in a pan of water till it is tender, drain it and lay it on the dreſſer, take off all the ſkin, and pick the meat clean from the bones, mince it ſmall, then take the crumb of two French rolls, cut in ſlices, and boil it up with a quart of new-milk, break your bread very fine with a ſpoon, put to it your minced ſalt-fiſh, a pound of melted butter, two ſpoonfuls of minced parſley, half a nutmeg grated, a little beaten pepper, and three tea-ſpoonfuls of muſtard; mix all well together, make a good cruſt, and lay all over your diſh, and cover it up. Bake it an hour.

To make a Carp-Pie.

TAKE a large carp, ſcale, waſh, and gut it it clean; take an eel, boil it juſt a little tender, pick off all the meat and mince it fine, with an equal quantity of crumbs of bread, a few ſweet herbs, a lemon-peel cut fine, a little pepper, ſalt, and grated nutmeg, an anchovy, half a pint of oyſters parboiled and chopped

ped fine, the yolks of three hard eggs cut ſmall, roll it up with a quarter of a pound of butter, and fill the belly of the carp. Make a good cruſt, cover the diſh, and lay in your carp; ſave the liquor you boil your eel in, put in the eel bones, boil them with a little mace, whole pepper, an onion, ſome ſweet herbs, and an anchovy. Boil it till there is about half a pint, ſtrain it, add to it a quarter of a pint of white-wine, and a lump of butter as big as a hen's egg mixed in a very little flour; boil it up, and pour into your pie. Put on the lid, and bake it an hour in a quick oven. If there be any force-meat left after filling the belly, make balls of it, and put into the pie. If you have not liquor enough, boil a few ſmall eels, to make enough to fill your diſh.

To make a Soal-Pie.

MAKE a good cruſt, cover your diſh, boil two pounds of eels tender, pick all the fleſh clean from the bones; throw the bones into the liquor you boil the eels in, with a little mace and ſalt, till it is very good, and about a quarter of a pint, then ſtrain it. In the mean time cut the fleſh of your eel fine, with a little lemon-peel ſhred fine, a little ſalt, pepper, and nutmeg, a few crumbs of bread, chopped parſley, and an anchovy; melt a quarter of a pound of butter, and mix with it, then lay it in the diſh, cut the fleſh of a pair of large ſoals, or three pair of very ſmall ones, clean from the bones and fins, lay it on the force-meat and pour in the broth of the eels you boiled; put the lid of the pie on, and bake it. You ſhould boil the bones of the ſoals with the eel bones, to make it good. If you boil the ſoal bones with one or two little eels, without the force-meat, your pie will be very good. And thus you may do a turbot.

To make an Eel-Pie.

MAKE a good cruſt, clean, gut, and waſh your eels very well, then cut them in pieces half as long as your finger; ſeaſon them with pepper, ſalt, and a little beaten mace to your palate, either high or low. Fill your diſh with eels, and put as much water as the diſh will hold; put on your cover, and bake them well.

To make a Flounder-Pie.

GUT ſome flounders, waſh them clean, dry them in a cloth, juſt boil them, cut off the meat clean from the bones, lay a good cruſt over the diſh, and lay a little freſh butter at the bottom, and on that the fiſh; ſeaſon with pepper and ſalt to your mind.

Boil the bones in the water your fiſh was boiled in, with a little bit of horſe-raddiſh, a little parſley, a very little bit of lemon-peel, and a cruſt of bread. Boil it till there is juſt enough liquor for the pie, then ſtrain it, and put it into your pie; put on the top-cruſt, and bake it.

To make a Herring-Pie.

SCALE, gut, and waſh them very clean, cut off the heads, fins, and tails. Make a good cruſt, cover your diſh, then ſeaſon your herrings with beaten mace, pepper, and ſalt; put a little butter in the bottom of your diſh, then a row of herrings, pare ſome apples, and cut them in thin ſlices all over, then peel ſome onions, and cut them in ſlices all over thick, lay a little butter on the top, put in a little water, lay on the lid, and bake it well.

To make a Salmon-Pie.

MAKE a good cruſt, cleanſe a piece of ſalmon well, ſeaſon it with ſalt, mace, and nutmeg, lay a piece of butter at the bottom of the diſh, and lay your ſalmon in. Melt butter according to your pie; take a lobſter, boil it, pick out all the fleſh, chop it ſmall, bruiſe the body, mix it well with the butter, which muſt be very good; pour it over your ſalmon, put on the lid, and bake it well.

To make a Lobſter-Pie.

TAKE two or three lobſters, and boil them; take the meat out of the tails whole, cut them in four pieces long ways; take out all the ſpawn, and the meat of the claws, beat it well in a mortar; ſeaſon it with peper, ſalt, two ſpoonfuls of vinegar, and a little anchovy liquor; melt half a pound of freſh butter, ſtir all together, with the crumbs of an halfpenny-roll rubbed through a fine cullender, and the yolks of two eggs; put a fine puff-paſte over your diſh, lay in your tails, and the reſt of the meat over them; put on your cover, and bake it in a ſlow oven.

To make a Muſſel-Pie.

MAKE a good cruſt, lay it all over the diſh, waſh your muſſels clean in ſeveral waters, then put them in a deep ſtew-pan, cover them, and let them ſtew till they are open, pick them out, and ſee there be no crabs under the tongue; put them in a ſauce-pan, with two or three blades of mace, ſtrain liquor

juſt

juſt enough to cover them, a good piece of butter and a few crumbs of bread; ſtew them a few minutes, fill your pie, put on the lid, and bake it half an hour. So you may make an oyſter-pie.

To make Lent Mince-Pies.

SIX eggs boiled hard, and chopped fine, twelve pippins pared and chopped ſmall, a pound of raiſins of the ſun, ſtoned and chopped fine, a pound of currants waſhed, picked, and rubbed clean, a large ſpoonful of ſugar beat fine, an ounce of citron, an ounce of candied-orange, both cut fine, a quarter of an ounce of mace and cloves beat fine, and a little nutmeg beat fine; mix all together with a gill of brandy, and a gill of ſack. Make your cruſt good, and bake it in a ſlack oven. When you make your pie, ſqueeze in the juice of a Seville orange, and a glaſs of red-wine.

To collar Salmon.

TAKE a ſide of ſalmon, cut off a handful of the tail, waſh your large piece very well, dry it with a clean cloth, waſh it over with the yolks of eggs, and then make force-meat with what you cut off the tail; but take off the ſkin, and put to it a handful of parboiled oyſters, a tail or two of lobſters, the yolks of three or four eggs, boiled hard, ſix anchovies, a handful of ſweet herbs chopped ſmall, a little ſalt, cloves, mace, nutmeg, pepper beat fine, and grated bread. Work all theſe together into a body, with the yolks of eggs, lay it all over the fleſhy part, and a little more pepper and ſalt over the ſalmon; ſo roll it up into a collar, and bind it with broad tape, then boil it in water, ſalt, and vinegar, but let the liquor boil firſt; then put in your collars, a bunch of ſweet herbs, ſliced ginger and nutmeg; let it boil, but not too faſt. It will take near two hours boiling. When it is enough, take it up into your ſouſing-pan, and when the pickle is cold, put it to your ſalmon, and let it ſtand in it till uſed, or otherwiſe you may pot it. Fill it up with clarified butter, as you pot fowls: that way will keep longeſt.

To collar Eels.

TAKE your eel and ſcour it well with ſalt, wipe it clean; then cut it down the back, take out the bone, cut the head and tail off; put the yolk of an egg over it, and then take four cloves, two blades of mace, half a nutmeg beat fine, a little pepper and ſalt, ſome chopped parſley, and ſweet herbs chopped very fine; mix them all together, and ſprinkle over

it, roll the eel up very tight, and tie it in a cloth; put on water enough to boil it, and put in an onion, ſome cloves and mace, four bay-leaves; boil it up with the bones, head, and tail for half an hour, with a little vinegar and ſalt; then take out the bones, &c. and put in your eels, boil them if large two hours, leſſer in proportion; when done, put them away to cool; then take them out of the liquor and cloth, and cut them in ſlices, or ſend them whole, with raw parſley under and over.

N. B. You muſt take them out of the cloth, and put them in the liquor, and tie them cloſe down to keep.

To pickle or bake Herrings.

SCALE and waſh them clean, cut off the heads, take out the roes, or waſh them clean, and put them in again as you like. Seaſon them with a little mace and cloves beat, a very little beaten pepper and ſalt, lay them in a deep pan, lay two or three bay-leaves between each lay, put in half vinegar and half water, or rape-vinegar. Cover it cloſe with a brown paper, and ſend it to the oven to bake; let it ſtand till cold. Thus do ſprats. Some uſe only all-ſpice, but that is not ſo good.

To pickle or bake Mackerel, to keep all the Year.

GUT them, cut off their heads, cut them open, dry them well with a clean cloth, take a pan which they will lie cleverly in, lay a few bay-leaves at the bottom, rub the bone with a little bay-ſalt beat fine, take a little beaten mace, a few cloves beat fine, black and white pepper beat fine; mix a little ſalt, rub them inſide and out with the ſpice, lay them in a pan, and between every lay of the mackerel put a few bay-leaves; then cover them with vinegar, tie them down cloſe with brown paper, put them into a ſlow oven: they will take a good while doing; when they are enough, uncover them, let them ſtand till cold; then pour away all that vinegar, and put as much good vinegar as will cover them, and an onion ſtuck with cloves. Send them to the oven again, let them ſtand two hours in a very ſlow oven, and they will keep all the year; but you muſt not put in your hands to take out the mackerel, if you can avoid it, but take a ſlice to take them out with. The great bones of the mackrel taken out and broiled, is a pretty little plate to fill up the corner of a table.

To ſouſe Mackrel.

YOU muſt waſh them clean, gut them, and boil them in ſalt and water till they are enough; take them out, lay them in a clean pan, cover them with the liquor, add a little vinegar; and when you ſend them to table, lay fennel over them.

To pot a Lobſter.

TAKE a live lobſter, boil it in ſalt and water, and peg it that no water gets in; when it is cold, pick out all the fleſh and body, take out the gut, beat it fine in a mortar, and ſeaſon it with beaten mace, grated nutmeg, pepper, and ſalt. Mix all together, melt a little piece of butter as big as a large walnut, and mix it with the lobſter as you are beating it; when it is beat to a paſte, put it into your potting-pot, and put it down as cloſe and hard as you can; then ſet ſome freſh butter in a deep broad pan before the fire, and when it is all melted, take off the ſcum at the top, if any, and pour the clear butter over the meat as thick as a crown-piece. The whey and churn-milk will ſettle at the bottom of the pan; but take great care none of that goes in, and always let your butter be very good, or you will ſpoil all; or only put the meat whole, with the body mixed among it, laying them as cloſe together as you can, and pour the butter over them. You muſt be ſure to let the lobſter be well boiled. A middling one will take half an hour boiling.

To pot Eels.

TAKE a large eel, ſkin it, cleanſe it, and waſh it very clean, dry it in a cloth, and cut it into pieces as long as your finger. Seaſon them with a little beaten mace and nutmeg, pepper, ſalt, and a little ſal-prunella beat fine; lay them in a pan, then pour as much good butter over them as will cover them, and clarified as above. They muſt be baked half an hour in a quick oven; if a ſlow oven longer, till they are enough, but that you muſt judge by the largeneſs of the eels. With a fork take them out, and lay them on a coarſe cloth to drain. When they are quite cold, ſeaſon them again with the ſame ſeaſoning, lay them in the pot cloſe; then take off the butter they were baked in clear from the gravy of the fiſh, and ſet it in a diſh before the fire. When it is melted pour the clear butter over the eels, and let them be covered with the butter.

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In the ſame manner you may pot what you pleaſe. You may bone your eels, if you chuſe it; but then do not put in any ſal-prunella.

To pot Lampreys.

SKIN them, cleanſe them with ſalt, then wipe them dry; beat ſome black-pepper, mace, and cloves, mix them with ſalt, and ſeaſon them. Lay them in a pan, and cover them with clarified butter. Bake them an hour; order them as the eels, only let them be ſeaſoned, and one will be enough for a pot. You muſt ſeaſon them well; let your butter be good, and they will keep a long time.

To pot Charrs.

AFTER having cleanſed them, cut off the fins, tails, and heads, then lay them in rows in a long baking-pan; cover them with butter, and order them as above.

To pot a Pike.

YOU muſt ſcale it, cut off the head, ſplit it, and take out the chine-bone, then ſtrew all over the inſide ſome bay-ſalt and pepper, roll it up round, and lay it in a pot. Cover it, and bake it an hour. Then take it out, and lay it on a coarſe cloth to drain; when it is cold, put it into your pot, and cover it with clarified butter.

To pot Salmon.

TAKE a piece of freſh ſalmon, ſcale it, and wipe it clean, (let your piece or pieces be as big as will lie cleverly on your pot), ſeaſon it with Jamaica pepper, black-pepper, mace, and cloves beat fine, mixed with ſalt, a little ſal-prunella, beat fine, and rub the bone with. Seaſon with a little of the ſpice, pour clarified butter over it, and bake it well. Then take it out carefully, and lay it to drain; when cold, ſeaſon it well, lay it in your pot cloſe, and cover it with clarified butter, as above.

Thus you may do carp, tench, trout, and ſeveral ſorts of fiſh.

Another Way to pot Salmon.

SCALE and clean your ſalmon down the back, dry it well, and cut it as near the ſhape of your pot as you can. Take two nutmegs, an ounce of mace and cloves beaten, half an ounce of white-pepper, and an ounce of ſalt; then take out all the bones,

cut

cut off the jowl below the fins, and cut off the tail. Seaſon the ſcaly ſide firſt, lay that at the bottom of the pot; then rub the ſeaſoning on the other ſide, cover it with a diſh, and let it ſtand all night. It muſt be put double, and the ſcaly ſide, top and bottom; put butter bottom and top, and cover the pot with ſome ſtiff coarſe paſte. Three hours will bake it, if a large fiſh; if a ſmall one, two hours; and when it comes out of the oven, let it ſtand half an hour; then uncover it, and raiſe it up at one end, that the gravy may run out, then put a trencher and a weight on it to preſs out the gravy. When the butter is cold, take it out clear from the gravy, add ſome more to it, and put it in a pan before the fire; when it is melted, pour it over the ſalmon; and when it is cold, paper it up. As to the ſeaſoning of theſe things, it muſt be according to your palate, more or leſs.

N. B. Always take great care that no gravy or whey of the butter is left in the potting; if there is, it will not keep.

CHAP. X.

DIRECTIONS for the SICK.

I do not pretend to meddle here in the phyſical Way; but a few Directions for the Cook, or Nurſe, I preſume, will not be improper, to make ſuch a Diet, &c. as the Doctor ſhall order.

To make Mutton Broth.

TAKE a pound of a loin of mutton, take off the fat, put to it one quart of water, let it boil and ſkim it well; then put in a good piece of upper-cruſt of bread, and one large blade of mace. Cover it cloſe, and let it boil ſlowly an hour; do not ſtir it, but pour the broth clear off. Seaſon it with a little ſalt, and the mutton will be fit to eat. If you boil turnips, do not boil them in the broth, but by themſelves in another ſauce-pan.

To

To boil a Scrag of Veal.

SET on the ſcrag in a clean ſauce-pan: to each pound of veal put a quart of water, ſkim it very clean, then put in a good piece of upper-cruſt, a blade of mace to each pound, and a little parſley tied with a thread. Cover it cloſe; then let it boil very ſoftly two hours, and both broth and meat will be fit to eat.

To make Beef or Mutton Broth for very weak People, who take but little Nouriſhment.

TAKE a pound of beef, or mutton, or both together: to a pound put two quarts of water, firſt ſkin the meat and take off the fat; then cut it into little pieces, and boil it till it comes to a quarter of a pint. Seaſon it with a very little corn of ſalt, ſkim off all the fat, and give a ſpoonful of this broth at a time. To very weak people, half a ſpoonful is enough; to ſome a tea-ſpoonful at a time; and to others a tea-cup full. There is greater nouriſhment from this than any thing elſe.

To make Beef-Drink, which is ordered for Weak People.

TAKE a pound of lean beef; then take off all the fat and ſkin, cut it into pieces, put it into a gallon of water, with the under-cruſt of a penny-loaf, and a very little ſalt. Let it boil till it comes to two quarts; then ſtrain it off, and it is a very hearty drink.

To make Pork-Broth.

TAKE two pounds of young pork; then take off the ſkin and fat, boil it in a gallon of water, with a turnip, and a very little corn of ſalt. Let it boil till it comes to two quarts, ſtrain it off, and let it ſtand till cold. Take off the fat, then leave the ſettling at the bottom of the pan, and drink half a pint in the morning faſting, an hour before breakfaſt, and at noon, if the ſtomach will bear it.

To boil a Chicken.

LET your ſauce-pan be very clean and nice; when the water boils put in your chicken, which muſt be very nicely picked and clean, and laid in cold water a quarter of an hour before it is boiled; then take it out of the water boiling, and lay it in a pewter-diſh. Save all the liquor that runs from it in the diſh, cut up your chicken all in joints in the diſh; then bruiſe the liver

liver very fine, add a little boiled parſley chopped fine, a very little ſalt, and a little grated nutmeg: mix it all well together with two ſpoonfuls of the liquor of the fowl, and pour it into the diſh with the reſt of tee liquor in the diſh. If there is not liquor enough, take two or three ſpoonfuls of the liquor it was boiled in, clap another diſh over it; then ſet it over a chafing-diſh of hot coals five or ſix minutes, and carry it to table hot with the cover on. This is better than butter, and lighter for the ſtomach, though ſome chuſe it only with the liquor, and no parſley, nor liver, and that is according to different palates. If it is for a very weak perſon, take off the ſkin of the chicken before you ſet it on the chafing-diſh. If you roaſt it, make nothing but bread-ſauce, and that is lighter than any ſauce you can make for a weak ſtomach.

Thus you may dreſs a rabbit, only bruiſe but a little piece of the liver.

To boil Pigeons.

LET your pigeons be cleaned, waſhed, drawn, and ſkinned. Boil them in milk and water ten minutes, and pour over them ſauce made thus: take the livers parboiled, and bruiſe them fine, with as much parſley boiled and chopped fine. Melt ſome butter, mix a little with the liver and parſley firſt; then mix all together, and pour over the pigeons.

To boil a Partridge, or any other Wild Fowl.

WHEN your water boils, put in your partridge, let it boil ten minutes; then take it up into a pewter-plate, and cut it in two, laying the inſides next the plate, and have ready ſome bread-ſauce made thus: take the crumb of a halfpenny-roll, or thereabouts, and boil it in half a pint of water, with a blade of mace. Let it boil two or three minutes, pour away moſt of the water; then beat it up with a little piece of nice butter, a little ſalt, and pour it over the partridge. Clap a cover over it; then ſet it over a chafing-diſh of coals four or five minutes, and ſend it away not, covered cloſe.

Thus you may dreſs any ſort of wild fowl, only boiling it more or leſs, according to the bigneſs. Ducks, take off the ſkins before you pour the bread-ſauce over them; and if you roaſt them, lay bread-ſauce under them. It is lighter than gravy for weak ſtomachs.

To boil a Plaice or Flounder.

LET your water boil, throw ſome ſalt in; then put in your fiſh, boil it till you think it is enough, and take it out of the water in a ſlice to drain. Take two ſpoonfuls of the liquor, with a little ſalt, a little grated nutmeg; then beat up the yolk of an egg very well with the liquor, and ſtir in the egg; beat it well together, with a knife carefully ſlice away all the little bones round the fiſh, pour the ſauce over it: then ſet it over a chafing-diſh of coals for a minute, and ſend it hot away. Or in the room of this ſauce, add melted butter in a cup.

To mince Veal or Chicken for the Sick, or weak People.

MINCE a chicken, or ſome veal very fine, take off the ſkin; juſt boil as much water as will moiſten it, and no more, with a very little ſalt, grate a very little nutmeg; then throw a little flour over it, and when the water boils put in the meat. Keep ſhaking it about over the fire a minute; then have ready two or three very thin ſippets, toaſted nice and brown, laid in the plate, and pour the mince-meat over it.

To pull a Chicken for the Sick.

YOU muſt take as much cold chicken as you think proper, take off the ſkin, and pull the meat into little bits as thick as a quill; then take the bones, boil them with a little ſalt till they are good, ſtrain it; then take a ſpoonful of the liquor, a ſpoonful of milk, a little bit of butter, as big as a large nutmeg, rolled in flour, a little chopped parſley, as much as will lie on a ſixpence, and a little ſalt if wanted. This will be enough for half a ſmall chicken. Put all together into the ſauce-pan; then keep ſhaking it till it is thick, and pour it into a hot plate.

To make Chicken Broth.

YOU muſt take an old cock or large fowl, flay it; then pick off all the fat, and break it all to pieces with a rolling-pin: put it into two quarts of water, with a good cruſt of bread, and a blade of mace. Let it boil ſoftly till it is as good as you would have it. If you do it as it ſhould be done, it will take five or ſix hours doing; pour it off, then put a quart more of boiling water, and cover it cloſe. Let it boil ſoftly till it is good, and ſtrain it off. Seaſon with a very little ſalt. When you boil a chicken ſave the liquor, and when the meat is eat,

take

take the bones, then break them, and put to the liquor you boiled the chicken in, with a blade of mace, and a cruſt of bread. Let it boil till it is good, and ſtrain it off.

To make Chicken-Water.

TAKE a cock, or a large fowl, flay it, then bruiſe it with a hammer, and put it into a gallon of water, with a cruſt of bread. Let it boil half away, and ſtrain it off.

To make White Caudle.

YOU muſt take two quarts of water, mix in four ſpoonfuls of oatmeal, a blade or two of mace, a piece of lemon-peel, let it boil, and keep ſtirring it often. Let it boil about a quarter of an hour, and take care it does not boil over; then ſtrain it through a coarſe ſieve. When you uſe it, ſweeten it to your palate, grate in a little nutmeg, and what wine is proper; and if it is not for a ſick perſon, ſqueeze in the juice of a lemon.

To make Brown Caudle.

BOIL the gruel as above, with ſix ſpoonfuls of oatmeal, and ſtrain it; then add a quart of good ale, not bitter; boil it, then ſweeten it to your palate, and add half a pint of white-wine. When you do not put in white-wine, let it be half ale.

To make Water-Gruel.

YOU muſt take a pint of water, and a large ſpoonful of oatmeal; then ſtir it together, and let it boil up three or four times, ſtirring it often. Do not let it boil over, then ſtrain it through a ſieve, ſalt it to your palate, put in a good piece of freſh butter, brew it with a ſpoon till the butter is all melted, then it will be fine and ſmooth, and very good. Some love a little pepper in it.

To make Panada.

YOU muſt take a quart of water in a nice clean ſauce-pan, a blade of mace, a large piece of crumb of bread; let it boil two minutes; then take out the bread, and bruiſe it in a baſon very fine. Mix as much water as will make it as thick as you would have; the reſt pour away, and ſweeten it to your palate. Put in a piece of butter as big as a walnut; do not put in any wine, it ſpoils it: you may grate in a little nutmeg. This is hearty and good diet for ſick people.

To boil Sago.

PUT a large ſpoonful of ſago into three quarters of a pint of water, ſtir it, and boil it ſoftly till it is as thick as you would have it; then put in wine and ſugar, with a little nutmeg to your palate.

To boil Salop.

IT is a hard ſtone ground to powder, and generally ſold for one ſhilling an ounce: take a large tea-ſpoonful of the powder and put it into a pint of boiling water, keep ſtirring it till it is like a fine jelly; then put wine and ſugar to your palate, and lemon, if it will agree.

To make Iſinglaſs Jelly.

TAKE a quart of water, one ounce of iſinglaſs, half an ounce of cloves; boil them to a pint, then ſtrain it upon a pound of loaf ſugar, and when cold ſweeten your tea with it. You may make the jelly as above, and leave out the cloves. Sweeten to your palate, and add a little wine. All other jellies you have in another chapter.

To make the Pectoral Drink.

TAKE a gallon of water, and half a pound of pearl-barley, boil it with a quarter of a pound of figs ſplit, a pennyworth of liquorice ſliced to pieces, a quarter of a pound of raiſins of the ſun ſtoned; boil all together till half is waſted, then ſtrain it off. This is ordered in the meaſles, and ſeveral other diſorders, for a drink.

To make Buttered-Water, or what the Germans call Egg-Soup, who are very fond of it for Supper. You have it in the Chapter for Lent.

TAKE a pint of water, beat up the yolk of an egg with the water, put in a piece of butter as big as a ſmall walnut, two or three knobs of ſugar, and keep ſtirring it all the time it is on the fire. When it begins to boil, bruiſe it between the ſauce-pan and a mug till it is ſmooth, and has a great froth; then it is fit to drink. This is ordered in a cold, or where egg will agree with the ſtomach.

To make Seed-Water.

TAKE a ſpoonful of coriander-ſeed, half a ſpoonful of caraway-ſeed bruiſed and boiled in a pint of water; then ſtrain it, and bruiſe it with the yolk of an egg. Mix it with ſack and double-refined ſugar, according to your palate.

To make Bread-Soup for the Sick.

TAKE a quart of water, ſet it on the fire in a clean ſauce-pan, and as much dry cruſt of bread cut to pieces as the top of a penny-loaf, the drier the better, a bit of butter as big as a walnut; let it boil, then beat it with a ſpoon, and keep boiling it till the bread and water is well mixed: then ſeaſon it with a very little ſalt, and it is a pretty thing for a weak ſtomach.

To make artificial Aſſes-Milk.

TAKE two ounces of pearl-barley, two large ſpoonfuls of hartſhorn-ſhavings, one ounce of eringo-root, one ounce of China root, one ounce of preſerved ginger, eighteen ſnails bruiſed with the ſhells, to be boiled in three quarts of water, till it comes to three pints, then boil a pint of new-milk, mix it with the reſt, and put in two ounces of balſam of Tolu. Take half a pint in the morning, and half a pint at night.

Cows Milk, next to Aſſes Milk, done thus.

TAKE a quart of milk, ſet it in a pan over night, the next morning take off all the cream, then boil it, and ſet it in the pan again till night, then ſkim it again, boil it, ſet it in the pan again, and the next morning ſkim it, warm it blood-warm, and drink it as you do aſſes-milk. It is very near as good, and with ſome conſumptive people it is better.

To make a good Drink.

BOIL a quart of milk, and a quart of water, with the top-cruſt of a penny loaf, and one blade of mace, a quarter of an hour very ſoftly, then pour it off, and when you drink it let it be warm.

To make Barley-Water.

PUT a quarter of a pound of pearl-barley into two quarts of water, let it boil, ſkim it very clean, boil half away, and ſtrain

it off. Sweeten to your palate, but not too ſweet, and put in two ſpoonfuls of white-wine. Drink it luke-warm.

To make Sage-Tea.

TAKE a little ſage, a little baum, put it into a pan, ſlice a lemon, peel and all, a few knobs of ſugar, one glaſs of white wine, pour on theſe two or three quarts of boiling water, cover it, and drink when thirſty. When you think it ſtrong enough of the herbs, take them out, otherwiſe it will make it bitter.

To make it for a Child.

A Little ſage, baum, rue, mint, and penny-royal, pour boiling water on, and ſweeten to your palate. Syrup of cloves, &c. and black-cherry-water, you have in the chapter of Preſerves.

Liquor for a Child that has the Thruſh.

TAKE half a pint of ſpring-water, a knob of double-refined ſugar, a very little bit of alum, beat it well together with the yolk of an egg, then beat it in a large ſpoonful of the juice of ſage, tie a rag to the end of the ſtick, dip it in this liquor, and often clean the mouth. Give the child overnight one drop of laudanum, and the next day proper phyſic, waſhing the mouth often with the liquor.

To boil Comfrey-Roots.

TAKE a pound of comfrey-roots, ſcrape them clean, cut them into little pieces, and put them into three pints of water. Let them boil till there is about a pint, then ſtrain it, and when it is cold, put it into a ſauce-pan. If there is any ſettling at the bottom, throw it way; mix it with ſugar to your palate, half a pint of mountain-wine, and the juice of a lemon. Let it boil, then pour it into a clean earthen pot, and ſet it by for uſe. Some boil it in milk, and it is very good where it will agree, and is reckoned a very great ſtrengthener.

CHAP.

CHAP. XI.

For CAPTAINS of SHIPS.

To make Catchup to keep twenty Years.

TAKE a gallon of ſtrong ſtale beer, one pound of anchovies waſhed from the pickle, a pound of ſhalots, peeled, half an ounce of mace, half an ounce of cloves, a quarter of an ounce of whole pepper, three or four large races of ginger, two quarts of the large muſhroom-flaps rubbed to pieces. Cover all this cloſe, and let it ſimmer till it is half waſted, then ſtrain it through a flannel-bag; let it ſtand till it is quite cold, then bottle it. You may carry it to the Indies. A ſpoonful of this to a pound of freſh butter melted, makes a fine fiſh-ſauce; or in the room of gravy-ſauce. The ſtronger and ſtaler the beer is, the better the catchup will be.

To make Fiſh-Sauce to keep the whole Year.

YOU muſt take twenty-four anchovies, chop them, bones and all; put to them ten ſhalots cut ſmall, a handful of ſcraped horſe-raddiſh, a quarter of an ounce of mace, a quart of white-wine, a pint of water, one lemon cut into ſlices, half a pint of anchovy-liquor, a pint of red-wine, twelve cloves, twelve pepper-corns. Boil them together till it comes to a quart; ſtrain it off, cover it cloſe, and keep it in a cold dry place; two ſpoonfuls will be ſufficient for a pound of butter.

It is a pretty ſauce either for boiled fowl, veal, &c. or in the room of gravy, lowering it with hot water, and thickening it with a piece of butter rolled in flour.

To pot Dripping to fry Fiſh, Meat, Fritters, &c.

TAKE ſix pounds of good beef-dripping, boil it in ſoft water, ſtrain it into a pan, let it ſtand till cold; then take off the hard fat, and ſcrape off the gravy which ſticks to the inſide. Thus do eight times; when it is cold and hard, take it off clean from the water, put it into a large ſauce-pan, with ſix bay-leaves, twelve cloves, half a pound of ſalt, and a quarter of a pound of whole pepper. Let the fat be all melted and juſt hot, let it ſtand till it is hot enough to ſtrain through a ſieve into the

pot, and ſtand till it is quite cold, then cover it up. Thus you may do what quantity you pleaſe. The beſt way to keep any ſort of dripping is to turn the pot upſide down, and then no rats can get at it. If it will keep on ſhip-board, it will make as fine puff-paſte cruſt as any butter can do, or cruſt for puddings, &c.

To pickle Muſhrooms for the Sea.

WASH them clean with a piece of flannel in ſalt and water, put them into a ſauce-pan and throw a little ſalt over them. Let them boil up three times in their own liquor, then throw them into a ſieve to drain and ſpread them on a clean cloth; let them lie till cold, then put them in wide-mouthed bottles, put in with them a good deal of whole mace, a little nutmeg ſliced, and a few cloves. Boil the ſugar-vinegar of your own making, with a good deal of whole pepper, ſome races of ginger, and two or three bay-leaves. Let it boil a few minutes, then ſtrain it, when it is cold pour it on, and fill the bottle with mutton fat fried; cork them, tie a bladder, then a leather over them, keep it down cloſe, and in as cool a place as poſſible. As to all other pickles, you have them in the chapter of Pickles.

To make Muſhroom-Powder.

TAKE half a peck of fine large thick muſhrooms, waſh them clean from grit and dirt with a flannel rag, ſcrape out the inſide, cut out all the worms, put them into a kettle over the fire without any water, two large onions ſtuck with cloves, a large handful of ſalt, a quarter of an ounce of mace, two tea-ſpoonfuls of beaten pepper, let them ſimmer till the liquor is boiled away, take great care they do not burn; then lay them on ſieves to dry in the ſun, or in tin plates, and ſet them in a ſlack oven all night to dry, till they will beat to powder. Preſs the powder down hard in a pot, and keep it for uſe. You may put what quantity you pleaſe for the ſauce.

To keep Muſhrooms without Pickle.

TAKE large muſhrooms, peel them, ſcrape out the inſide, put them into a ſauce-pan, throw a little ſalt over them, and let them boil in their own liquor: then throw them into a ſieve to drain, then lay them on tin plates, and ſet them in a cool oven. Repeat it often till they are perfectly dry, put them into a clean ſtone jar, tie them down tight, and keep them in a dry place. They eat deliciouſly, and look as well as truffles.

To

To keep Artichoke-Bottoms dry.

BOIL them juſt ſo as you can pull off the leaves and the choke, cut them from the ſtalks, lay them on tin plates, ſet them in a very cool oven, and repeat it till they are quite dry; then put them in a paper-bag, tie them up cloſe, and hang them up in a dry place. Keep them in a dry place; and when you uſe them, lay them in warm water till they are tender. Shift the water two or three times. They are fine in almoſt all ſauces cut to little pieces, and put in juſt before your ſauce is enough.

To fry Artichoke-Bottoms.

LAY them in water as above; then have ready ſome butter hot in the pan, flour the bottoms, and fry them. Lay them in your diſh, and pour melted butter over them.

To ragoo Artichoke-Bottoms.

TAKE twelve bottoms, ſoften them in warm water, as in the foregoing receipts: take half a pint of water, a piece of the ſtrong ſoup, as big as a ſmall walnut, half a ſpoonful of the catchup, five or ſix of the dried muſhrooms, a tea-ſpoonful of the muſhroom powder, ſet it on the fire, ſhake all together, and let it boil ſoftly two or three minutes. Let the laſt water you put to the bottoms boil; take them out hot, lay them in your diſh, pour the ſauce over them, and ſend them to table hot.

To fricaſey Artichoke-Bottoms.

SCALD them, then lay them in boiling water till they are quite tender; take half a pint of milk, a quarter of a pound of butter rolled in flour, ſtir it all one way till it is thick, then ſtir in a ſpoonful of muſhroom pickle, lay the bottoms in a diſh, and pour the ſauce over them.

To dreſs Fiſh.

AS to frying fiſh, firſt waſh it very clean, then dry it well, and flour it; take ſome of the beef-dripping, make it boil in the ſtew-pan; then throw in your fiſh, and fry it of a fine light brown. Lay it on the bottom of a ſieve or coarſe cloth to drain, and make ſauce according to your fancy.

To bake Fiſh.

BUTTER the pan, lay in the fiſh, throw a little ſalt over it and flour; put a very little water in the diſh, an onion and a bundle of ſweet herbs, ſtick ſome little bits of butter, or the fine dripping, on the fiſh. Let it be baked of a fine light brown; when enough, lay it on diſh before the fire, and ſkim off all the fat in the pan; ſtrain the liquor, and mix it up either with the fiſh-ſauce or ſtrong ſoup, or the catchup.

To make a Gravy-Soup.

ONLY boil ſoft water, and put as much of the ſtrong ſoup to it, as will make it to your palate. Let it boil; and if it wants ſalt, you muſt ſeaſon it. The receipts for the ſoup you have in the chapter for Soups.

To make Peas-Soup.

GET a quart of peas, boil them in two gallons of water till they are tender, then have ready a piece of ſalt-pork or beef, which has been laid in water the night before; put it into the pot, with two large onions peeled, a bundle of ſweet herbs, celery, if you have it, half a quarter of an ounce of whole pepper; let it boil till the meat is enough, then take it up, and if the ſoup is not enough let it boil till the ſoup is good; then ſtrain it, ſet it on again to boil, and rub in a good deal of dry mint. Keep the meat hot; when the ſoup is ready, put in the meat again for a few minutes and let it boil, then ſerve it away. If you add a piece of the portable ſoup, it will be very good. The onion-ſoup you have in the Lent chapter.

To make Pork-Pudding, or Beef.

MAKE a good cruſt with the dripping, or mutton-ſuet, if you have it, ſhred fine; make a thick cruſt, take a piece of ſalt pork or beef, which has been twenty-four hours in ſoft water; ſeaſon it with a little pepper, put it into this cruſt, roll it up cloſe, tie it in a cloth, and boil it; if for about four or five pounds, boil it five hours.

And when you kill mutton, make a pudding the ſame way, only cut the ſteaks thin; ſeaſon them with pepper and ſalt, and boil it three hours, if large; or two hours, if ſmall, and ſo according to the ſize.

Apple-

Apple-pudding make with the ſame cruſt, only pare the apples, core them, and fill your pudding; if large, it will take five hours boiling. When it is enough, lay it in the diſh, cut a hole in the top, and ſtir in butter and ſugar; lay the piece on again, and ſend it to table.

A prune-pudding eats fine, made the ſame way, only when the cruſt is ready, fill it with prunes, and ſweeten it according to your fancy; cloſe it up, and boil it two hours.

To make a Rice-Pudding.

TAKE what rice you think proper, tie it looſe in a cloth, and boil it an hour: then take it up, and untie it, grate a good deal of nutmeg in, ſtir in a good piece of butter, and ſweeten to your palate. Tie it up cloſe, boil it an hour more, then take it up and turn it into your diſh; melt butter, with a little ſugar, and a little white-wine for ſauce.

To make a Suet-Pudding.

GET a pound of ſuet ſhred fine, a pound of flour, a pound of currants picked clean, half a pound of raiſins ſtoned, two tea-ſpoonfuls of beaten ginger, and a ſpoonful of tincture of ſaffron; mix all together with ſalt water very thick; then either boil or bake it.

A Liver-Pudding boiled.

GET the liver of a ſheep when you kill one, and cut it as thin as you can, and chop it; mix it with as much ſuet ſhred fine, half as many crumbs of bread or biſcuit grated, ſeaſon it with ſome ſweet herbs ſhred fine, a little nutmeg grated, a little beaten pepper, and an anchovy ſhred fine; mix all together with a little ſalt, or the anchovy-liquor, with a piece of butter, fill the cruſt and cloſe it. Boil it three hours.

To make an Oatmeal-Pudding.

GET a pint of oatmeal once cut, a pound of ſuet ſhred fine, a pound of currants, and half a pound of raiſins ſtoned; mix all together well with a little ſalt, tie it in a cloth, leaving room for the ſwelling.

To bake an Oatmeal-Pudding.

BOIL a quart of water, ſeaſon it with a little ſalt: when the water boils, ſtir in the oatmeal till it is ſo thick you can-

not eaſily ſtir your ſpoon; then take it off the fire, ſtir in two ſpoonfuls of brandy, or a gill of mountain, and ſweeten it to your palate. Grate in a litle nutmeg, and ſtir in half a pound of currants, clean waſhed and picked; then butter a pan, pour it in, and bake it half an hour.

A Rice-Pudding baked.

BOIL a pound of rice juſt till it is tender; then drain all the water from it as dry as you can, but do not ſqueeze it; then ſtir in a good piece of butter, and ſweeten to your palate. Grate a ſmall nutmeg in, ſtir it all well together, butter a pan, and pour it in and bake it. You may add a few currants for change.

To make a Peas-Pudding.

BOIL it till it is quite tender, then take it up, untie it, ſtir in a good piece of butter, a little ſalt, and a good deal of beaten pepper, then tie it up tight again, boil it an hour longer, and it will eat fine. All other puddings you have in the chapter of Puddings.

To make a Harrico of French Beans.

TAKE a pint of the ſeeds of French beans, which are ready dried for ſowing, waſh them clean, and put them into a two-quart ſauce-pan, fill it with water, and let them boil two hours: if the water waſtes away too much, you muſt put in more boiling water to keep them boiling. In the mean time take almoſt half a pound of nice freſh butter, put it into a clean ſtew-pan, and when it is all melted, and done making any noiſe, have ready a pint baſon heaped up with onions peeled and ſliced thin, throw them into the pan, and fry them of a fine brown, ſtirring them about that they may be all alike, then pour off the clear water from the beans into a baſon, and throw the beans all into the ſtew-pan; ſtir all together, and throw in a large tea-ſpoonful of beaten pepper, two heaped full of ſalt, and ſtir it all together for two or three minutes. You may make this diſh of what thickneſs you think proper (either to eat with a ſpoon, or otherways) with the liquor you poured off the beans. For change, you may make it thin enough for ſoup. When it is of the proper thickneſs you like it, take it off the fire, and ſtir in a large ſpoonful of vinegar and the yolks of two eggs beat. The eggs may be left out, if diſliked. Diſh it up, and ſend it to table.

To

To make a Fowl-Pie.

FIRST make rich thick cruſt, cover the diſh with the paſte, then take ſome very fine bacon, or cold boiled ham, ſlice it, and lay a layer all over. Seaſon with a little pepper, then put in the fowl, after it is picked and cleaned, and ſinged; ſhake a very little pepper and ſalt into the belly, put in a little water, cover it with ham, ſeaſoned with a little beaten pepper, put on the lid and bake it two hours. When it comes out of the oven, take half a pint of water, boil it, and add to it as much of the ſtrong ſoup as will make the gravy quite rich, pour it boiling hot into the pie, and lay on the lid again. Send it to table hot. Or lay a piece of beef or pork in ſoft water twenty-four hours, ſlice it in the room of the ham, and it will eat fine.

To make a Cheſhire Pork-Pie for Sea.

TAKE ſome ſalt pork that has been boiled, cut it into thin ſlices, an equal quantity of potatoes pared and ſliced thin, make a good cruſt, cover the diſh, lay a layer of meat, ſeaſoned with a little pepper, and a layer of potatoes; then a layer of meat, a layer of potatoes, and ſo on till your pie is full. Seaſon it with pepper; when it is full, lay ſome butter on the top, and fill your diſh above half full of ſoft water. Cloſe your pie up, and bake it in a gentle oven.

To make Sea-Veniſon.

WHEN you kill a ſheep, keep ſtirring the blood all the time till it is cold, or at leaſt as cold as it will be, that it may not congeal; then cut up the ſheep, take one ſide, cut the leg like a haunch, cut off the ſhoulder and loin, the neck and breaſt in two, ſteep them all in the blood, as long as the weather will permit you, then take out the haunch, and hang it out of the ſun as long as you can to be ſweet, and roaſt it as you do a haunch of veniſon. It will eat very fine, eſpecially if the heat will give you leave to keep it long. Take off all the ſuet before you lay it in the blood, take the other joints and lay them in a large pan, pour over them a quart of red-wine, and a quart of rape vinegar. Lay the fat ſide of the meat downwards in the pan, on a hollow tray is beſt, and pour the wine and vinegar over it: let it lie twelve hours, then take the neck, breaſt, and loin, out of the pickle, let the ſhoulder lie a week, if the heat will let you, rub it with bay-ſalt, ſalt-

petre, and coarſe ſugar, of each a quarter of an ounce, one handful of common ſalt, and let it lie a week or ten days. Bone the neck, breaſt, and loin; ſeaſon them with pepper and ſalt to your palate, and make a paſty as you do veniſon. Boil the bones for gravy to fill the pie, when it comes out of the oven; and the ſhoulder boil freſh out of the pickle, with a peas-pudding.

And when you cut up the ſheep, take the heart, liver, and lights, boil them a quarter of an hour, then cut them ſmall, and chop them very fine; ſeaſon them with four large blades of mace, twelve cloves, and a large nutmeg, all beat to powder. Chop a pound of ſuet fine, half a pound of ſugar, two pounds of currants clean waſhed, half a pint of red-wine, mix all well together, and make a pie. Bake it an hour: it is very rich.

To make Dumplings when you have White-Bread.

TAKE the crumb of a two-penny loaf grated fine, as much beef-ſuet ſhred as fine as poſſible, a little ſalt, half a ſmall nutmeg grated, a large ſpoonful of ſugar, beat two eggs with two ſpoonfuls of ſack, mix all well together, and roll them up as big as a turkey's egg. Let the water boil, and throw them in. Half an hour will boil them. For ſauce, melt butter with a little ſalt, lay the dumplings in a diſh, pour the ſauce over them, and ſtrew ſugar all over the diſh.

Theſe are very pretty, either at land or ſea. You muſt obſerve to rub your hands with flour, when you make them up.

The portable-ſoup to carry abroad, you have in the Sixth Chapter.

CHAP.

CHAP. XII.

Of HOGS-PUDDINGS, SAUSAGES, &c.

To make Almond Hogs-Puddings.

TAKE two pounds of beef-ſuet or marrow, ſhred very ſmall, a pound and a half of almonds blanched, and beat very fine with roſe-water, one pound of grated bread, a pound and a quarter of fine ſugar, a little ſalt, half an ounce of mace, nutmeg, and cinnamon together, twelve yolks of eggs, four whites, a pint of ſack, a pint and a half of thick cream, ſome roſe or orange-flower-water; boil the cream, tie the ſaffron in a bag, and dip in the cream to colour it. Firſt beat your eggs very well; then ſtir in your almonds, then the ſpice, the ſalt, and ſuet, and mix all your ingredients together; fill your guts but half full, put ſome bits of citron in the guts as you fill them, tie them up, and boil them a quarter of an hour.

Another Way.

TAKE a pound of beef-marrow chopped fine, half a ponnd of ſweet-almonds blanched, and beat fine with a little orange-flower or roſe-water, half a pound of white-bread grated fine, half a pound of currants clean waſhed and picked, a quarter of a pound of fine ſugar, a quarter of an ounce of mace, nutmeg, and cinnamon together, of each an equal quantity, and half a pint of ſack: mix all well together, with half a pint of good cream, and the yolks of four eggs. Fill your guts half full, tie them up, and boil them a quarter of an hour. You may leave out the currants for change; but then you muſt add a quarter of a pound more of ſugar.

A third Way.

HALF a pint of cream, a quarter of a pound of ſugar, a quarter of a pound of currants, the crumb of a halfpenny roll grated fine, ſix large pippins pared and chopped fine, a gill of ſack, or two ſpoonfuls of roſe-water, ſix bitter-almonds blanched and beat fine, the yolks of two eggs, and one white beat fine; mix all together, fill the guts better than half full, and boil them a quarter of an hour.

To make Hogs-Puddings with Currants.

TAKE three pounds of grated bread to four pounds of beef-ſuet finely ſhred, two pounds of currants clean picked and waſhed, cloves, mace, and cinnamon, of each a quarter of an ounce finely beaten, a little ſalt, a pound and a half of ſugar, a pint of ſack, a quart of cream, a little roſe-water, twenty eggs well beaten, but half the whites; mix all theſe well together, fill the guts half full, boil them a little, and prick them as they boil, to keep them from breaking the guts. Take them up upon clean cloths, then lay them on your diſh; or when you uſe them boil them a few minutes, or eat them cold.

To make Black-Puddings.

FIRST, before you kill your hog, get a peck of gruts, boil them half an hour in water; then drain them, and put them into a clean tub or large pan; then kill your hog, and ſave two quarts of the blood of the hog, and keep ſtirring it till the blood is quite cold; then mix it with your gruts, and ſtir them well together. Seaſon with a large ſpoonful of ſalt, a quarter of an ounce of cloves, mace, and nutmeg together, an equal quantity of each; dry it, beat it well, and mix in. Take a little winter ſavoury, ſweet-marjoram, and thyme, penny-royal ſtripped of the ſtalks, and chopped very fine; juſt enough to ſeaſon them, and to give them a flavour, but no more. The next day, take the leaf of the hog and cut into dice, ſcrape and waſh the guts very clean, then tie one end, and begin to fill them; mix in the fat as you fill them, be ſure put in a good deal of fat, fill the ſkins three parts full, tie the other end, and make your puddings what length you pleaſe; prick them with a pin, and put them into a kettle of boiling water. Boil them very ſoftly an hour; then take them out, and lay them on clean ſtraw.

In Scotland they make a pudding with the blood of a gooſe. Chop off the head, and ſave the blood; ſtir it till it is cold, then mix it with gruts, ſpice, ſalt, and ſweet herbs, according to their fancy, and ſome beef-ſuet chopped. Take the ſkin off the neck, then pull out the wind-pipe and fat, fill the ſkin, tie it at both ends, ſo make a pie of the giblets, and lay the pudding in the middle.

To make fine Sauſages.

YOU muſt take ſix pounds of good pork, free from ſkin, griſtles, and fat, cut it very ſmall, and beat it in a mortar till it is very fine; then ſhred ſix pounds of beef-ſuet very fine and free from all ſkin. Shred it as fine as poſſible; even take a good deal of ſage, waſh it very clean, pick off the leaves, and ſhred it very fine. Spread your meat on a clean dreſſer or table; then ſhake the ſage all over, about three large ſpoonfuls; ſhred the thin rind of a middling lemon very fine and throw over, with as many ſweet herbs, when ſhred fine, as will fill a large ſpoon; grate two nutmegs over, throw over two tea-ſpoonfuls of pepper, a large ſpoonful of ſalt, then throw over the ſuet, and mix it all well together. Put it down cloſe in a pot; when you uſe them, roll them up with with as much egg as will make them roll ſmooth. Make them the ſize of a ſauſage, and fry them in butter, or good dripping. Be ſure it be hot before you put them in, and keep rolling them about. When they are thorough hot, and of a fine light brown, they are enough. You may chop this meat very fine, if you do not like it beat. Veal eats well done thus, or veal and pork together. You may clean ſome guts, and fill them.

To make common Sauſages.

TAKE three pounds of nice pork, fat and lean together, without ſkin or griſtles, chop it as fine as poſſible, ſeaſon it with a tea-ſpoonful of beaten pepper, and two of ſalt, ſome ſage ſhred fine, about three tea-ſpoonfuls; mix it well together, have the guts very nicely cleaned, and fill them, or put them down in a pot, ſo roll them of what ſize you pleaſe, and fry them. Beef makes very good ſauſages.

To make Bologna Sauſages.

TAKE a pound of bacon, fat and lean together, a pound of beef, a pound of veal, a pound of pork, a pound of beef-ſuet, cut them ſmall and chop them fine, take a ſmall handful of ſage, pick off the leaves, chop it fine, with a few ſweet herbs; ſeaſon pretty high, with pepper and ſalt. You muſt have a large gut, and fill it, then ſet on a ſauce-pan of water, when it boils put it in, and prick the gut for fear of burſting. Boil it ſoftly an hour, then lay it on clean ſtraw to dry.

CHAP.

CHAP. XIII.

To POT, and make HAMS, &c.

To pot Pigeons or Fowls.

CUT off their legs, draw them and wipe them with a cloth, but do not waſh them. Seaſon them pretty well with pepper and ſalt, put them into a pot, with as much butter as you think will cover them, when melted, and baked very tender; then drain them very dry from the gravy; lay them on a cloth; and that will ſuck up all the gravy; ſeaſon them again with ſalt, mace, cloves, and pepper, beaten fine, and put them down cloſe into a pot. Take the butter, when cold, clear from the gravy, ſet it before the fire to melt, and pour over the birds; if you have not enough, clarify ſome more, and let the butter be near an inch thick above the birds. Thus you may do all ſorts of fowl; only wild fowl ſhould be boned, but that you may do as you pleaſe.

To pot a cold Tongue, Beef, or Veniſon.

CUT it ſmall, beat it well in a marble mortar, with melted butter, ſeaſon it with mace, cloves, and nutmeg, beat very fine, and ſome pepper and ſalt, till the meat is mellow and fine; then put it down cloſe in your pots, and cover it with clarified butter. Thus you may do cold wild fowl; or you may pot any ſort of cold fowl whole, ſeaſoning them with what ſpice you pleaſe.

To pot Veniſon.

TAKE a piece of veniſon, fat and lean together, lay it in a diſh, and ſtick pieces of butter all over: tie brown paper over it, and bake it. When it comes out of the oven, take it out of the liquor hot, drain it, and lay it in a diſh; when cold, take off all the ſkin, and beat it in a marble mortar, fat and lean together, ſeaſon it with mace, cloves, nutmeg, black pepper, and ſalt to your mind. When the butter is cold that it was baked in, take a little of it, and beat in with it to moiſten it; then put it down cloſe, and cover it with clarified butter.

You muſt be ſure to beat it till it is like a paſte.

To pot Tongues.

TAKE a neat's tongue, rub it with a pound of white ſalt, an ounce of ſalt-petre, half a pound of coarſe ſugar, rub it well, turn it every day in this pickle for a fortnight. This pickle will do ſeveral tongues, only adding a little more white ſalt; or we generally do them after our hams. Take the tongues out of the pickle, cut off the root, and boil it well, till it will peel; then take your tongues and ſeaſon them with ſalt, pepper cloves, mace, and nutmeg, all beat fine; rub it well with your hands whilſt it is hot; then put it in a pot, and melt as much butter as will cover it all over. Bake it an hour in the oven, then take it out, let it ſtand to cool, rub a little freſh ſpice on it; and when it is quite cold, lay it in your pickling-pot. When the butter is cold you baked it in, take it off clean from the gravy, ſet it in an earthen pan before the fire; and when it is melted, pour it over the tongue. You may lay pigeons or chickens on each ſide; be ſure to let the butter be about an inch above the tongue.

A fine Way to pot a Tongue.

TAKE a dried tongue, boil it till it is tender, then peel it; take a large fowl, bone it; a gooſe, and bone it; take a quarter of an ounce of mace, a quarter of an ounce of cloves, a large nutmeg, a quarter of an ounce of black pepper, beat all well together; a ſpoonful of ſalt; rub the inſide of the fowl well, and the tongue. Put the tongue into the fowl; then ſeaſon the gooſe, and fill the gooſe with the fowl and tongue, and the gooſe will look as if it was whole. Lay it in a pan that will juſt hold it, melt freſh butter enough to cover it, ſend it to the oven, and bake it an hour and a half; then uncover the pot, and take out the meat. Carefully drain it from the butter, lay it on a coarſe cloth till it is cold, and when the butter is cold, take off the hard fat from the gravy, and lay it before the fire to melt, put your meat into the pot again, and pour the butter over. If there is not enough, clarify more, and let the butter be an inch above the meat; and this will keep a great while, eats fine, and looks beautiful. When you cut it, it muſt be cut croſs-ways down through, and looks very pretty. It makes a pretty corner-diſh at table, or ſide-diſh for ſupper. If you cut a ſlice down the middle quite through, lay it in a plate, and garniſh with green parſley and naſtertium-flowers. If you will be at the expence, bone a turkey, and put over the gooſe. Obſerve, when you pot it, to ſave a little of the ſpice to throw

over

over it, before the laſt butter is put on, or the meat will not be ſeaſoned enough.

To pot Beef like Veniſon.

CUT the lean of a buttock of beef into pound pieces; for eight pounds of beef, take four ounces of ſalt-petre; four ounces of petre-ſalt, a pint of white ſalt, and an ounce of ſal-prunella, beat the ſalts all very fine, mix them well together, rub the ſalts into the beef; then let it lie four days, turning it twice a day, then put it into a pan, cover it with pump-water, and a little of its own brine; then bake it in an oven with houſhold bread till it is as tender as a chicken, then drain it from the gravy and bruiſe it abroad, and take out all the ſkin and ſinews; then pound it in a marble mortar, then lay it in a broad diſh, mix in it an ounce of cloves and mace, three quarters of an ounce of pepper, and one nutmeg, all beat very fine. Mix it all very well with the meat, then clarify a little freſh butter and mix with the meat, to make it a little moiſt; mix it very well together, preſs it down into pots very hard, ſet it at the oven's mouth juſt to ſettle, and cover it two inches thick with clarified butter. When cold, cover it with white paper.

To pot Cheſhire-Cheeſe.

TAKE three pounds of Cheſhire cheeſe, and put it into a mortar, with half a pound of the beſt freſh butter you can get, pound them together, and in the beating add a gill of rich Canary wine, and half an ounce of mace finely beat, then ſifted like a fine powder. When all is extremely well mixed, preſs it hard down into a gallipot, cover it with clarified butter, and keep it cool. A ſlice of this exceeds all the cream-cheeſe that can be made.

To collar a Breaſt of Veal, or a Pig.

BONE the pig, or veal, then ſeaſon it all over the inſide with cloves, mace, and ſalt beat fine, a handful of ſweet herbs ſtripped off the ſtalks, and a little penny-royal and parſley ſhred very fine, with a little ſage; then roll it up as you do brawn, bind it with narrow tape very cloſe, then tie a cloth round it, and boil it very tender in vinegar and water, a like quantity, with a little cloves, mace, pepper, and ſalt, all whole. Make it boil, then put in the collars: when boiled tender, take them up; and when both are cold, take off the cloth, lay the collar in an earthen pan,

pan, and pour the liquor over; cover it close, and keep it for use. If the pickle begins to ſpoil, ſtrain it through a coarſe cloth, boil it, and ſkim it; when cold, pour it over. Obſerve, before you ſtrain the pickle, to waſh the collar, wipe it dry, and wipe the pan clean. Strain it again after it is boiled, and cover it very cloſe.

To Collar Beef.

TAKE a piece of thin flank of beef, and bone it; cut the ſkin off, then ſalt it with two ounces of ſalt-petre, two ounces of ſal-prunella, two ounces of bay-ſalt, half a pound of coarſe ſugar, and two pounds of white-ſalt, beat the hard ſalts fine, and mix all together; turn it every day, and rub it with the brine well, for eight days; then take it out of the pickle, waſh it, and wipe it dry; then take a quarter of an ounce of cloves, and a quarter of an ounce of mace, twelve corns of all-ſpice, and a nutmeg beat very fine, with a ſpoonful of beaten pepper, a large quantity of chopped parſley, with ſome ſweet herbs chopped fine; ſprinkle it on the beef, and roll it up very tight, put a coarſe cloth round, and tie it very tight with beggars-tape; boil it in a large copper of water, if a large collar, ſix hours, a ſmall one, five hours; take it out, and put it in a preſs till cold; if you have never a preſs, put it between two boards, and a large weight upon it till it, is cold; then take it out of the cloth, and cut it into ſlices. Garniſh with raw parſley.

To collar Salmon.

TAKE a ſide of ſalmon, cut off about a handful of the tail, waſh your large piece very well, and dry it with a cloth; then waſh it over with the yolks of eggs; then make ſome force-meat with that you cut off the tail, but take care of the ſkin, and put to it a handful of parboiled oyſters, a tail or two of lobſter, the yolks of three or four eggs boiled hard, ſix anchovies, a good handful of ſweet herbs chopped ſmall, a little ſalt, cloves, mace, nutmeg, pepper, all beat fine, and grated bread. Work all theſe together into a body, with the yolks of eggs, lay it all over the fleſhy part, and a little more pepper and ſalt over the ſalmon; ſo roll it up into a collar, and bind it with broad tape; then boil it in water, ſalt, and vinegar, but let the liquor boil firſt, then put in your collar, a bunch of ſweet herbs, ſliced ginger and nutmeg. Let it boil, but not too faſt. It will take near two hours boiling; and when it is enough, take it up: put it into your ſouſing-pan, and when the pickle

is cold, put it to your ſalmon, and let it ſtand in it till uſed. Or you may pot it; after it is boiled, pour clarified butter over it. It will keep longeſt ſo; but either way is good. If you pot it, be ſure the butter be the niceſt you can get.

To make Dutch Beef.

TAKE the lean of a buttock of beef raw, rub it well with brown ſugar all over, and let it lie in a pan or tray two or three hours, turning it two or three times, then ſalt it well with common ſalt and ſalt-petre, and let it lie a fortnight, turning it every day; then roll it very ſtrait in a coarſe cloth, put it in a cheeſe-preſs a day and a night, and hang it to dry in a chimney. When you boil it, you muſt put it in a cloth; when it is cold, it will cut in ſlivers as Dutch beef.

To make Sham Brawn.

BOIL two pair of neats feet tender, take a piece of pork, of the thick flank, and boil it almoſt enough, then pick off the fleſh of the feet, and roll it up in the pork tight, like a collar of brawn; then take a ſtrong cloth and ſome coarſe tape, roll it tight round with the tape, then tie it up in a cloth, and boil it till a ſtraw will run through it; then take it up, and hang it up in a cloth till it is quite cold; then put it into ſome ſouſing liquor, and uſe it at your own pleaſure.

To Souſe a Turkey, in imitation of Sturgeon.

YOU muſt take a fine large turkey, dreſs it very clean, dry and bone it, then tie it up as you do ſturgeon, put into the pot you boil it in one quart of white-wine, one quart of water, one quart of good vinegar, a very large handful of ſalt; let it boil, ſkim it well, and then put in the turkey. When it is enough, take it out and tie it tighter. Let the liquor boil a little longer; and if you think the pickle wants more vinegar or ſalt, add it when it is cold, and pour it upon the turkey. It will keep ſome months, covering it cloſe from the air, and keeping it in a dry cool place. Eat it with oil, vinegar, and ſugar, juſt as you like it. Some admire it more than ſturgeon; it looks pretty covered with fennel for a ſide-diſh.

To pickle Pork.

BONE your pork, cut it into pieces, of a ſize fit to lie in the tub or pan you deſign it to lie in, rub your pieces well with ſalt-petre,

petre, then take two parts of common ſalt, and two of bay-ſalt, and rub every piece well; lay a layer of common ſalt in the bottom of your veſſel, cover every piece over with common ſalt, lay them one upon another as cloſe as you can, filling the hollow places on the ſides with ſalt. As your ſalt melts on the top, ſtrew on more, lay a coarſe cloth over the veſſel, a board over that, and a weight on the board to keep it down. Keep it cloſe covered; it will, thus ordered, keep the whole year. Put a pound of ſalt-petre and two pounds of bay-ſalt to a hog.

A Pickle for Pork which is to be eat ſoon.

YOU muſt take two gallons of pump-water, one pound of bay-ſalt, one pound of coarſe ſugar, ſix ounces of ſalt-petre; boil it all together, and ſkim it when cold. Cut the pork in what pieces you pleaſe, lay it down cloſe, and pour the liquor over it. Lay a weight on it to keep it cloſe, and cover it cloſe from the air, and it will be fit to uſe in a week. If you find the pickle begins to ſpoil, boil it again, and ſkim it; when it is cold, pour it on your pork again.

To make Veal Hams.

CUT the leg of veal like a ham, then take a pint of bay-ſalt, two ounces of ſalt-petre, and a pound of common ſalt; mix them together, with an ounce of juniper-berries beat; rub the ham well, and lay it in a hollow tray, with the ſkinny ſide downwards. Baſte it every day with the pickle for a fortnight, and then hang it in wood-ſmoke for a fortnight. You may boil it, or parboil it and roaſt it. In this pickle you may do two or three tongues, or a piece of pork.

To make Beef Hams.

YOU muſt take the leg of a fat, but ſmall beef, the fat Scotch or Welch cattle is beſt, and cut it ham-faſhion. Take an ounce of bay-ſalt, an ounce of ſalt-petre, a pound of common ſalt, and a pound of coarſe ſugar (this quantity for about fourteen or fifteen pounds weight, and ſo accordingly, if you pickle the whole quarter), rub it with the above ingredients, turn it every day, and baſte it well with the pickle for a month: take it out and roll it in bran or ſaw-duſt, then hang it in wood-ſmoke, where there is but little fire, and a conſtant ſmoke, for a month; then take it down, and hang it in a dry place, not hot, and keep it for uſe. You may cut a piece off as you

have occaſion, and either boil it or cut it in raſhers, and broil it with poached eggs, or boil a piece, and it eats fine cold, and will ſhiver like Dutch beef. After this beef is done, you may do a thick briſket of beef in the ſame pickle. Let it lie a month, rubbing it every day with the pickle, then boil it till it is tender, hang it in a dry place, and it eats finely cold, cut in ſlices on a plate. It is a pretty thing for a ſide-diſh, or for ſupper. A ſhoulder of mutton laid in this pickle for a week, hung in wood-ſmoke two or three days, and then boiled with cabbage, is very good.

To make Mutton Hams.

YOU muſt take a hind-quarter of mutton, cut it like a ham, take an ounce of ſalt-petre, a pound of coarſe ſugar, a pound of common ſalt; mix them, and rub your ham, lay it in a hollow tray with the ſkin downwards, baſte it every day for a fortnight, then roll it in ſaw-duſt, and hang it in the wood-ſmoke, a fortnight; then boil it, and hang it in a dry place, and cut it out in raſhers. It does not eat well boiled, but eats finely broiled.

To make Pork Hams.

YOU muſt take a fat hind-quarter of pork, and cut off a fine ham. Take two ounces of ſalt-petre, a pound of coarſe-ſugar, a pound of common ſalt, and two ounces of ſal-prunella; mix all together, and rub it well. Let it lie a month in this pickle, turning and baſting it every day, then hang it in wood-ſmoke as you do beef, in a dry place, ſo as no heat comes to it; and if you keep them long, hang them a month or two in a damp place, ſo as they will be mouldy, and it will make them cut fine and ſhort. Never lay theſe hams in water till you boil them, and then boil them in a copper, if you have one, or the biggeſt pot you have. Put them in the cold water, and let them be four or five hours before they boil. Skim the pot well and often, till it boils. If it is a very large one, three hours will boil it; if a ſmall one two hours will do, provided it be a great while before the water boils. Take it up half an hour before dinner, pull off the ſkin, and throw raſpings finely ſifted all over. Hold a red-hot fire-ſhovel over it, and when dinner is ready take a few raſpings in a ſieve and ſift all over the diſh; then lay in your ham, and with your finger make fine figures round the edge of the diſh. Be ſure to boil your ham in as much water as you can, and to keep it ſkimming

ſkimming all the time till it boils. It muſt be at leaſt four hours before it boils.

This pickle does finely for tongues, afterwards to lie in it a fortnight, and then hang in the wood-ſmoke a fortnight, or to boil them out of the pickle.

Yorkſhire is famous for hams; and the reaſon is this: their ſalt is much finer than ours in London, it is a large clear ſalt, and gives the meat a fine flavour. I uſed to have it from Malden in Eſſex, and that ſalt will make any ham as fine as you can deſire. It is by much the beſt ſalt for ſalting of meat. A deep hollow wooden tray is better than a pan, becauſe the pickle ſwells about it.

When you broil any of theſe hams in ſlices, or bacon, have ſome boiling water ready, and let the ſlices lie a minute or two in the water, then broil them; it takes out the ſalt, and makes them eat finer.

To make Bacon.

TAKE a ſide of pork, then take off all the inſide fat, lay it on a long board or dreſſer, that the blood may run away, rub it well with good ſalt on both ſides, let it lie thus a day; then take a pint of bay-ſalt, a quarter of a pound of ſalt-petre, beat them fine, two pounds of coarſe ſugar, and a quarter of a peck of common ſalt. Lay your pork in ſomething that will hold the pickle, and rub it well with the above ingredients. Lay the ſkinny ſide downwards, and baſte it every day with the pickle for a fortnight; then hang it in wood-ſmoke as you do the beef, and afterwards hang it in a dry place, but not hot. You are to obſerve, that all hams and bacon ſhould hang clear from every thing, and not againſt a wall.

Obſerve to wipe off all the old ſalt before you put it into this pickle, and never keep bacon or hams in a hot kitchen, or in a room where the ſun comes. It makes them all ruſty.

To ſave potted Birds, that begin to be bad.

I Have ſeen potted birds which have come a great way, often ſmell ſo bad, that nobody could bear the ſmell for the rankneſs of the butter, and by managing them in the following manner, have made them as good as ever was eat.

Set a large ſauce-pan of clean water on the fire; when it boils, take off the butter at the top, then take the fowls out one by one, throw them into that ſauce-pan of water half a minute, whip it out, and dry it in a clean cloth inſide and out; ſo do all

till they are quite done. Scald the pot clean; when the birds are quite cold, ſeaſon them with mace, pepper, and ſalt to your mind, put them down cloſe in a pot, and pour clarified butter over them.

To pickle Mackrel, called Caveach.

CUT your mackrel into round pieces, and divide one into five or ſix pieces: to ſix large mackrel you may take one ounce of beaten pepper, three large nutmegs, a little mace, and a handful of ſalt. Mix your ſalt and beaten ſpice together, then make two or three holes in each piece, and thruſt the ſeaſoning into the holes with your finger, rub the piece all over with the ſeaſoning, fry them brown in oil, and let them ſtand till they are cold; then put them into vinegar, and cover them with oil. They will keep well covered a great while, and are delicious.

CHAP XIV.

OF PICKLING.

To pickle Walnuts green.

TAKE the largeſt and cleareſt you can get, pare them as thin as you can, have a tub of ſpring-water ſtand by you, and throw them in as you do them. Put into the water a pound of bay-ſalt, let them lie in the water twenty-four hours, take them out; then put them into a ſtone-jar, and between every layer of walnuts lay a layer of vine-leaves at the bottom and top, and fill it up with cold vinegar. Let them ſtand all night, then pour that vinegar from them into a copper, with a pound of bay-ſalt; ſet it on the fire, let it boil, then pour it hot on your nuts, tie them over with a woollen cloth, and let them ſtand a week; then pour that pickle away, rub your nuts clean with a piece of flannel; then put them again in your jar, with vine-leaves, as above, and boil freſh vinegar. Put into your pot to every gallon of vinegar, a nutmeg ſliced, cut four large races of ginger, a quarter of an ounce of mace, the ſame of cloves, a quarter of an ounce of whole black-pepper, the like of Ordingal pepper; then pour your vinegar boiling hot on your walnuts;

walnuts; and cover them with a woollen cloth. Let it ſtand three or four days, ſo do two or three times; when cold, put in half a pint of muſtard-ſeed, a large ſtick of horſe-raddiſh ſliced, tie them down cloſe with a bladder, and then with a leather. They will be fit to eat in a fortnight. Take a large onion, ſtick the cloves in, and lay in the middle of the pot. If you do them for keeping, do not boil your vinegar, but then they will not be fit to eat under ſix months: and the next year you may boil the pickle this way. They will keep two or three years good and firm.

To pickle Walnuts white.

TAKE the largeſt nuts you can get, juſt before the ſhell begins to turn, pare them very thin till the white appears, and throw them into ſpring water, with a handful of ſalt as you do them. Let them ſtand in that water ſix hours, lay on them a thin board to keep them under the water, then ſet a ſtew-pan on a charcoal fire, with clean ſpring-water; take your nuts out of the other water, and put them into the ſtew-pan. Let them ſimmer four or five minutes, but not boil; then have ready by you a pan of ſpring-water, with a handful of white-ſalt in it, ſtir it with your hand till the ſalt is melted, then take you nuts out of the ſtew-pan with a wooden ladle, and put them into the cold water and ſalt. Let them ſtand a quarter of an hour, lay the board on them as before; if they are not kept under the liquor they will turn black, then lay them on a cloth, and cover them with another to dry; then carefully wipe them with a ſoft cloth, put them into your jar or glaſs, with ſome blades of mace and nutmeg ſliced thin. Mix your ſpice between your nuts, and pour diſtilled vinegar over them; firſt let your glaſs be full of nuts, pour mutton fat over them, and tie a bladder, and then a leather.

To pickle Walnuts black.

YOU muſt take large full-grown nuts, at their full growth before they are hard, lay them in ſalt and water; let them lie two days, then ſhift them into freſh water; let them lie two days longer, then ſhift them again, and let them lie three days; then take them out of the water, and put them into your pickling jar. When the jar is half full, put in a large onion ſtuck with cloves. To a hundred of walnuts put in half a pint of muſtard-ſeed, a quarter of an ounce of mace, half an ounce

of black pepper, half an ounce of all-ſpice, ſix bay-leaves, and a ſtick of horſe-raddiſh; then fill your jar, and pour boiling vinegar over them. Cover them with a plate, and when they are cold tie them down with a bladder and leather, and they will be fit to eat in two or three months. The next year, if any remains, boil up your vinegar again, and ſkim it; when cold, pour it over your walnuts. This is by much the beſt pickle for uſe; therefore you may add more vinegar to it, what quantity you pleaſe. If you pickle a great many walnuts, and eat them faſt, make your pickle for a hundred or two, the reſt keep in a ſtrong brine of ſalt and water, boiled till it will bear an egg, and as your pot empties, fill them up with thoſe in the ſalt and water. Take care they are covered with pickle.

In the ſame manner you may do a ſmaller quantity; but if you can get rape-vinegar, uſe that inſtead of ſalt and water. Do them thus: put your nuts into the jar you intend to pickle them in, throw in a good handful of ſalt, and fill the pot with rape vinegar. Cover it cloſe, and let them ſtand a fortnight; then pour them out of the pot, wipe it clean, and juſt rub the nuts with a coarſe cloth, and then put them in the jar with the pickle, as above. If you have the beſt ſugar-vinegar of your own making, you need not boil it the firſt year, but pour it on cold; and the next year, if any remains, boil it up again, ſkim it, put freſh ſpice to it, and it will do again.

To pickle Gerkins.

TAKE five hundred gerkins, and have ready a large earthen pan of ſpring-water and ſalt, to every gallon of water two pounds of ſalt; mix it well together, and throw in your gerkins, waſh them out in two hours, and put them to drain, let them be drained very dry, and put them in a jar; in the mean time get a bell-metal pot, with a gallon of the beſt white-wine vinegar, half an ounce of cloves and mace, one ounce of all-ſpice, one ounce of muſtard-ſeed, a ſtick of horſe-raddiſh cut in ſlices, ſix bay-leaves, a little dill, two or three races of ginger cut in pieces, a nutmeg cut in pieces, and a handful of ſalt; boil it up in the pot all together, and put it over the gerkins; cover them cloſe down, and let them ſtand twenty-four hours; then put them in your pot, and ſimmer them over the ſtove till they are green; be careful not to let them boil, if you do you will ſpoil them; then put them in your jar, and cover them cloſe down till cold; then tie them over with

with a bladder and a leather over that; put them in a cold dry place. Mind always to keep your pickles tied down close, and take them out with a wooden spoon, or a spoon kept on purpose.

To pickle large Cucumbers in Slices.

TAKE the large cucumbers before they are too ripe, slice them the thickness of crown-pieces in a pewter-dish; to every dozen of cucumbers slice two large onions thin, and so on till you have filled your dish, with a handful of salt between every row: then cover them with another pewter-dish, and let them stand twenty-four hours, then put them into a cullender, and let them drain very well; put them in a jar, cover them over with white-wine vinegar, and let them stand four hours; pour the vinegar from them into a copper sauce-pan, and boil it with a little salt; put to the cucumbers a little mace, a little whole pepper, a large race of ginger sliced, and then pour the boiling vinegar on. Cover them close, and when they are cold, tie them down. They will be fit to eat in two or three days.

To pickle Asparagus.

TAKE the largest asparagus you can get, cut off the white ends, and wash the green ends in spring-water, then put them in another clean water, and let them lie two or three hours in it; then have a large broad stew-pan full of spring-water, with a good large handful of salt; set it on the fire, and when it boils put in the grass, not tied up, but loose, and not too many at a time; for fear you break the heads. Just scald them, and no more, take them out with a broad skimmer, and lay them on a cloth to cool. Then for your pickle take a gallon, or more, according to your quantity of asparagus, of white-wine vinegar, and one ounce of bay-salt, boil it, and put your asparagus in your jar; to a gallon of pickle, two nutmegs, a quarter of an ounce of mace, the same of whole white-pepper, and pour the pickle hot over them. Cover them with a linen cloth, three or four times double, let them stand a week, and boil the pickle. Let them stand a week longer, boil the pickle again, and pour it on hot as before. When they are cold, cover them close with a bladder and leather.

To pickle Peaches.

TAKE your peaches when they are at their full growth, just before they turn to be ripe; be sure they are not bruised; then take

take ſpring water, as much as you think will cover them, make it ſalt enough to bear an egg, with bay and common ſalt, an equal quantity each; then put in your peaches, and lay a thin board over them to keep them under the water. Let them ſtand three days, and then take them out and wipe them very carefully with a fine ſoft cloth, and lay them in your glaſs or jar, then take as much white-wine vinegar as will fill your glaſs or jar: to every gallon put one pint of the beſt well-made muſtard, two or three heads of garlick, a good deal of ginger ſliced, half an ounce of cloves, mace, and nutmeg; mix your pickle well together, and pour over your peaches. Tie them cloſe with a bladder and leather; they will be fit to eat in two months. You may with a fine penknife cut them acroſs, take out the ſtone, fill them with made muſtard and garlick, and horſe-raddiſh and ginger; tie them together.

To pickle Raddiſh-Pods.

MAKE a ſtrong pickle, with cold ſpring-water and bay-ſalt, ſtrong enough to bear an egg, then put your pods in, and lay a thin board on them, to keep them under water. Let them ſtand ten days, then drain them in a ſieve, and lay them on a cloth to dry; then take white-wine vinegar, as much as you think will cover them, boil it, and put your pods in a jar, with ginger, mace, cloves, and Jamaica pepper. Pour your vinegar boiling hot on, cover them with a coarſe cloth, three or four times double, that the ſteam may come through a little, and let them ſtand two days. Repeat this two or three times; when it is cold, put in a pint of muſtard-ſeed, and ſome horſe-raddiſh; cover it cloſe.

To pickle French-Beans.

Pickle your beans as you do the gerkins.

To pickle Cauliflowers.

TAKE the largeſt and fineſt you can get, cut them in little pieces, or more properly pull them into little pieces, pick the ſmall leaves that grow in the flowers clean from them; then have a broad ſtew-pan on the fire with ſpring-water, and when it boils, put in your flowers, with a good handful of white-ſalt, and juſt let them boil up very quick; be ſure you do not let them boil above one minute; then take them out with a broad ſlice, lay them on a cloth and cover them with another, and let them lie till they are cold. Then put them in your wide-mouthed bottles

bottles with two or three blades of mace in each bottle, and a nutmeg ſliced thin; then fill up your bottles with diſtilled vinegar, cover them over with mutton fat, over that a bladder, and then a leather. Let them ſtand a month before you open them.

If you find the pickle taſte ſweet, as may be it will, pour off the vinegar, and put freſh in, the ſpice will do again. In a fortnight they will be fit to eat. Obſerve to throw them out of the boiling water into cold, and then dry them.

To pickle Beet-Root.

SET a pot of ſpring-water on the fire, when it boils put in your beets, and let them boil till they are tender; take them out, and with a knife take off all the outſide, cut them in pieces according to your fancy; put them in a jar, and cover them with cold vinegar, and tie them down cloſe; when you uſe the beet take it out of the pickle, and cut it into what ſhapes you like; put it in a little diſh with ſome of the pickle over it; or uſe it for ſallads, or garniſh.

To pickle White Plums.

TAKE the large white plums; and if they have ſtalks, let them remain on, and do them as you do your peaches.

To pickle Nectarines and Apricots.

THEY are done the ſame as the peaches. All theſe ſtrong pickles will waſte with keeping; therefore you muſt fill them up with cold vinegar.

To pickle Onions.

TAKE your onions when they are dry enough to lay up for winter, the ſmaller they are the better they look; put them into a pot, and cover them with ſpring-water, with a handful of white-ſalt, let them boil up; then ſtrain them off, and take three coats off; put them on a cloth, and let two people take hold of it, one at each end, and rub them backward and forward till they are very dry; then put them in your bottles, with ſome blades of mace and cloves, a nutmeg cut in pieces; have ſome double-diſtilled white-wine vinegar, boil it up with a little ſalt, and put it over the onions; when they are cold cork them cloſe, and tie a bladder and leather over it.

To pickle Lemons.

TAKE twelve lemons, ſcrape them with a piece of broken glaſs; then cut them croſs in two, four parts downright, but not quite through, but that they will hang together; put in as much ſalt as they will hold, rub them well, and ſtrew them over with ſalt. Let them lie in an earthen diſh three days, and turn them every day; ſlit an ounce of ginger very thin, and ſalted for three days, twelve cloves of garlick, parboiled and ſalted three days, a ſmall handful of muſtard-ſeeds bruiſed and ſearced through a hair-ſieve, and ſome red India pepper; take your lemons out of the ſalt, ſqueeze them very gently, put them into a jar, with the ſpice and ingredients, and cover them with the beſt white-wine vinegar. Stop them up very cloſe, and in a month's time they will be fit to eat.

To pickle Muſhrooms White.

TAKE ſmall buttons, cut and prime them at the bottom, waſh them with a bit of flannel through two or three waters; then ſet on the fire in a ſtew-pan ſpring-water, and a ſmall handful of ſalt: when it boils, pour your muſhrooms in. Let it boil three or four minutes; then throw them into a cullender, lay them on a linen cloth quick, and cover them with another.

To make Pickle for Muſhrooms.

TAKE a gallon of the beſt vinegar, put it into a cold ſtill: to every gallon of vinegar put half a pound of bay-ſalt, a quarter of a pound of mace, a quarter of an ounce of cloves, a nutmeg cut into quarters, keep the top of the ſtill covered with a wet cloth. As the cloth dries, put on a wet one; do not let the fire be too large, leſt you burn the bottom of the ſtill. Draw it as long as you taſte the acid, and no longer. When you fill your bottles, put in your muſhrooms, here and there put in a few blades of mace, and a ſlice of nutmeg; then fill the bottle with pickle, and melt ſome mutton fat, ſtrain it, and pour over it. It will keep them better than oil.

You muſt put your nutmeg over the fire in a little vinegar, and give it a boil. While it is hot you may ſlice it as you pleaſe. When it is cold, it will not cut, for it will crack to pieces.

Note, In the 19th chapter, at the end of the receipt for making vinegar, you will ſee the beſt way of pickling muſhrooms, only they will not be ſo white.

To

To pickle Codlins.

WHEN you have greened them as you do your pippins, and they are quite cold, with a ſmall ſcoop very carefully take off the eye as whole as you can, ſcoop out the core, put in a clove of garlick, fill it up with muſtard-ſeed, lay on the eye again, and put them in your glaſſes, with the eye uppermoſt. Put the ſame pickle as you do to the pippins, and tie them down cloſe.

To pickle Red-Currants.

They are done the ſame way as barberries.

To pickle Fennel.

SET ſpring-water on the fire, with a handful of ſalt; when it boils, tie your fennel in bunches, and put them into the water, juſt give them a ſcald, lay them on a cloth to dry; when cold, put in a glaſs, with a little mace and nutmeg, fill it with cold vinegar, lay a bit of green fennel on the top, and over that a bladder and leather.

To pickle Grapes.

GET grapes at the full growth, but not ripe; cut them in ſmall bunches fit for garniſhing, put them in a ſtone-jar, with vine-leaves between every layer of grapes; then take as much ſpring-water as you think will cover them, put in a pound of bay-ſalt, and as much white-ſalt as will make it bear an egg. Dry your bay-ſalt and pound it, it will melt the ſooner; put it into a bell-metal, or copper-pot, boil it and ſkim it very well; as it boils, take all the black ſcum off, but not the white ſcum. When it has boiled a quarter of an hour, let it ſtand to cool and ſettle; when it is almoſt cold, pour the clear liquor on the grapes, lay vine-leaves on the top, tie them down cloſe with a linen cloth, and cover them with a diſh. Let them ſtand twenty-four hours; then take them out, and lay them on a cloth, cover them over with another, let them be dried between the cloths; then take two quarts of vinegar, one quart of ſpring-water, and one pound of coarſe ſugar. Let it boil a little while, ſkim it as it boils very clean, let it ſtand till it is quite cold, dry your jar with a cloth, put freſh vine-leaves at the bottom, and between every bunch of grapes, and on the top; then pour the clear off the pickle on the grapes, fill your jar that the pickle may be above the grapes, tie a thin bit of board in a piece of flannel, lay it on the top of the jar, to keep the grapes under the pickle,

tie

tie them down with a bladder, and then a leather; take them out with a wooden ſpoon. Be ſure to make pickle enough to cover them.

To pickle Barberries.

TAKE white-wine vinegar; to every quart of vinegar put in half a pound of ſix-penny ſugar, then pick the worſt of your barberries, and put into this liquor, and the beſt into glaſſes; then boil your pickle with the worſt of your barberries, and ſkim it very clean. Boil it till it looks of a fine colour, then let it ſtand to be cold before you ſtrain; then ſtrain it through a cloth, wringing it to get all the colour you can from the barberries. Let it ſtand to cool and ſettle, then pour it clear into the glaſſes in a little of the pickle, boil a little fennel; when cold, put a little bit at the top of the pot or glaſs, and cover it cloſe with a bladder and leather. To every half pound of ſugar put a quarter of a pound of white-ſalt.

To pickle Red-Cabbage.

SLICE the cabbage very fine croſs-ways; put it on an earthen diſh, and ſprinkle a handful of ſalt over it, cover it with another diſh, and let it ſtand twenty-four hours; then put it in a cullender to drain, and lay it in your jar; take white-wine vinegar enough to cover it, a little cloves, mace, and all-ſpice, put them in whole, with one pennyworth of cochineal bruiſed fine; boil it up, and put it over hot or cold, which you like beſt, and cover it cloſe with a cloth till cold; then tie it over with leather.

To pickle Golden-Pippins.

TAKE the fineſt pippins you can get, free from ſpots and bruiſes, put them into a preſerving-pan of cold ſpring-water, and ſet them on a charcoal fire. Keep them turning with a wooden ſpoon, till they will peel; do not let them boil. When they are enough, peel them, and put them into the water again, with a quarter of a pint of the beſt vinegar, and a quarter of an ounce of alum, cover them very cloſe with a pewter-diſh, and ſet them on the charcoal fire again, a ſlow fire, not to boil. Let them ſtand, turning them now and then, till they look green; then take them out, and lay them on a cloth to cool; when cold make your pickle as for the peaches, only inſtead of made muſtard, this muſt be muſtard-ſeed whole. Cover them cloſe, and keep them for uſe.

To pickle Naſtertium-Buds and Limes; you pick them off the Lime-Trees in the Summer.

TAKE new naſtertium-ſeeds, or limes, pickle them when large; have ready vinegar, with what ſpice you pleaſe; throw them in, and ſtop the bottle cloſe.

To pickle Oyſters, Cockles, and Muſſels.

TAKE two hundred oyſters, the neweſt and beſt you can get, be careful to ſave the liquor in ſome pan as you open them, cut off the black verge, ſaving the reſt, put them into their own liquor; then put all the liquor and oyſters into a kettle, boil them about half an hour on a very gentle fire, do them very ſlowly, ſkimming them as the ſcum riſes, then take them off the fire, take out the oyſters, ſtrain the liquor through a fine cloth, then put in the oyſters again; then take out a pint of the liquor whilſt it is hot, put thereto three quarters of an ounce of mace, and half an ounce of cloves. Juſt give it one boil, then put it to the oyſters, and ſtir up the ſpices well among them; then put in about a ſpoonful of ſalt, three quarters of a pint of the beſt white-wine vinegar, and a quarter of an ounce of whole pepper; then let them ſtand till they are cold; then put the oyſters, as many as you well can, into the barrel; put in as much liquor as the barrel will hold, letting them ſettle a while, and they will ſoon be fit to eat: or you may put them in ſtone-jars, cover them cloſe with a bladder and leather, and be ſure they be quite cold before you cover them up. Thus do cockles and muſſels; only this, cockles are ſmall, and to this ſpice you muſt have at leaſt two quarts, nor is there any thing to pick off them. Muſſels you muſt have two quarts, take great care to pick the crab out under the tongue, and a little fus which grows at the root of the tongue. The two latter, cockles and muſſels, muſt be waſhed in ſeveral waters, to clean them from the grit; put them in a ſtew-pan by themſelves, cover them cloſe, and when they are open, pick them out of the ſhells, and ſtrain the liquor.

To pickle young Suckers, or young Artichokes, before the Leaves are hard.

TAKE young ſuckers, pare them very nicely, all the hard ends of the leaves and ſtalks, juſt ſcald them in ſalt and water, and when they are cold put them into little glaſs bottles, with

two

two or three large blades of mace, and a nutmeg ſliced thin; fill them either with diſtilled vinegar, or the ſugar-vinegar of your own making, with half ſpring-water.

To pickle Artichoke-Bottoms.

BOIL artichokes till you can pull the leaves off, then take off the chokes, and cut them from the ſtalk; take great care you do not let the kniſe touch the top, throw them into ſalt and water for an hour, then take them out, and lay them on a cloth to drain; then put them into large wide-mouthed glaſſes; put a little mace and ſliced nutmeg between, fill them either with diſtilled vinegar, or ſugar-vinegar and ſpring-water; cover them with mutton-fat fried, and tie them down with a bladder and leather.

To pickle Samphire.

TAKE the ſamphire that is green, lay it in a clean pan, throw two or three handfuls of ſalt over, then cover it with ſpring-water. Let it lie twenty-four hours, then put it into a clean braſs ſauce-pan, throw in a handful of ſalt, and cover it with good vinegar. Cover the pan cloſe, and ſet it over a very ſlow fire; let it ſtand till it is juſt green and criſp; then take it off in a moment, for if it ſtands to be ſoft it is ſpoiled; put it in your pickling-pot, and cover it cloſe. When it is cold, tie it down with a bladder and leather, and keep it for uſe. Or you may keep it all the year, in a very ſtrong brine of ſalt and water, and throw it into vinegar juſt before you uſe it.

Elder-Shoots, in imitation of Bamboo.

TAKE the largeſt and youngeſt ſhoots of elder, which put out in the middle of May, the middle ſtalks are moſt tender and biggeſt; the ſmall ones are not worth doing. Peel off the outward peel or ſkin, and lay them in a ſtrong brine of ſalt and water for one night, then dry them in a cloth, piece by piece. In the mean time, make your pickle of half white-wine, and half beer-vinegar: to each quart of pickle you muſt put an ounce of white or red pepper, an ounce of ginger ſliced, a little mace, and a few corns of Jamaica pepper. When the ſpice has boiled in the pickle, pour it hot upon the ſhoots, ſtop them cloſe immediately, and ſet the jar two hours before the fire, turning it often. It is as good a way of greening pickles as often boiling; or you may boil the pickle two or three times, and pour it on boiling hot, juſt as you pleaſe. If you make the pickle of the

ſugar-

ſugar-vinegar, you muſt let one half be ſpring-water. You have the receipt for this vinegar in the 19th chapter.

RULES to be obſerved in PICKLING.

ALWAYS uſe ſtone-jars for all ſorts of pickles that require hot pickle to them. The firſt charge is the leaſt, for theſe not only laſt longer, but keep the pickle better; for vinegar and ſalt will penetrate through all earthen veſſels; ſtone and glaſs are the only things to keep pickles in. Be ſure never to put your hands in to take pickles out, it will ſoon ſpoil it. The beſt method is, to every pot tie a wooden ſpoon, full of little holes, to take the pickles out with.

CHAP. XV.

OF MAKING CAKES, &c.

To make a rich Cake.

TAKE four pounds of flour dried and ſifted, ſeven pounds of currants waſhed and rubbed, ſix pounds of the beſt freſh butter, two pounds of Jordan almonds blanched, and beaten with orange-flower-water and ſack till fine; then take four pounds of eggs, put half the whites away, three pounds of double-refined ſugar beaten and ſifted, a quarter of an ounce of mace, the ſame of cloves and cinnamon, three large nutmegs, all beaten fine, a little ginger, half a pint of ſack, half a pint of right French brandy, ſweet-meats to your liking, they muſt be orange, lemon, and citron. Work your butter to a cream with your hands, before any of your ingredients are in; then put in your ſugar, and mix it well together; let your eggs be well beat and ſtrained through a ſieve, work in your almonds firſt, then put in your eggs, beat them together till they look white and thick; then put in your ſack, brandy, and ſpices, ſhake your flour in by degrees, and when your oven is ready, put in your currants and ſweet-meats as you put it in your hoop. It will take four hours baking in a quick oven. You muſt keep it beating with your hand all the while you are mixing of it, and

when your currants are well waſhed and cleaned, let them be kept before the fire, ſo that they may go warm into your cake. This quantity will bake beſt in two hoops.

To ice a great Cake.

TAKE the whites of twenty-four eggs, and a pound of double-refined ſugar beat and ſifted fine; mix both together in a deep earthen pan, and with a whiſk whiſk it well for two or three hours till it looks white and thick; then with a thin broad board, or bunch of feathers, ſpread it all over the top and ſides of the cake; ſet it at a proper diſtance before a good clear fire, and keep turning it continually for fear of its changing colour; but a cool oven is beſt, and an hour will harden it. You may perfume the icing with what perfume you pleaſe.

To make a Pound-Cake.

TAKE a pound of butter, beat it in an earthen pan with your hand one way, till it is like a fine thick cream; then have ready twelve eggs, but half the whites; beat them well, and beat them up with the butter, a pound of flour beat in it, a pound of ſugar, and a few carraways. Beat it all well together for an hour with your hand, or a great wooden ſpoon, butter a pan and put it in, and then bake it an hour in a quick oven.

For change, you may put in a pound of currants, clean waſhed and picked.

To make a Cheap Seed-Cake.

YOU muſt take half a peck of flour, a pound and a half of butter, put it in a ſauce-pan with a pint of new milk, ſet it on the fire; take a pound of ſugar, half an ounce of all-ſpice beat fine, and mix them with the flour. When the butter is melted, pour the milk and butter in the middle of the flour, and work it up like paſte. Pour in with the milk half a pint of good ale-yeaſt, ſet it before the fire to riſe, juſt before it goes to the oven. Either put in ſome currants or carraway-ſeeds, and bake it in a quick oven. Make it into two cakes. They will take an hour and a half baking.

To make a Butter-Cake.

YOU muſt take a diſh of butter, and beat it like cream with your hands, two pounds of fine ſugar well beat, three pounds of flour well dried, and mix them in with the butter, twenty-four eggs, leave out half the whites, and then beat all together for an

hour. Juſt as you are going to put it into the oven, put in a quarter of an ounce of mace, a nutmeg beat, a little ſack or brandy, and ſeeds or currants, juſt as you pleaſe.

To make Ginger-Bread Cakes.

TAKE three pounds of flour, one pound of ſugar, one pound of butter rubbed in very fine, two ounces of ginger beat fine, a large nutmeg grated; then take a pound of treacle, a quarter of a pint of cream, make them warm together, and make up the bread ſtiff; roll it out, and make it up into thin cakes, cut them out with a tea-cup, or ſmall glaſs; or roll them round like nuts, and bake them on tin-plates in a ſlack oven.

To make a fine Seed or Saffron Cake.

YOU muſt take a quarter of a peck of fine flour, a pound and an half of butter, three ounces of carraway ſeeds, ſix eggs beat well, a quarter of an ounce of cloves and mace beat together very fine, a pennyworth of cinnamon beat, a pound of ſugar, a pennyworth of roſe-water, a pennyworth of ſaffron, a pint and a half of yeaſt, and a quart of milk; mix it all together lightly with your hands thus: firſt boil your milk and butter, then ſkim off the butter, and mix with your flour, and a little of the milk; ſtir the yeaſt into the reſt and ſtrain it, mix it with the flour, put in your ſeed and ſpice, roſe-water, tincture of ſaffron, ſugar, and eggs; beat it all up well with your hands lightly, and bake it in a hoop or pan, but be ſure to butter the pan well. It will take an hour and a half in a quick oven. You may leave out the ſeed if you chuſe it, and I think it rather better without it, but that you may do as you like.

To make a rich Seed-Cake, called the Nuns-Cake.

YOU muſt take four pounds of the fineſt flour, and three pounds of double-refined ſugar beaten and ſifted; mix them together, and dry them by the fire till you prepare the other materials. Take four pounds of butter, beat it with your hand till it is ſoft like cream; then beat thirty-five eggs, leave out ſixteen whites, ſtrain off your eggs from the treads, and beat them and the butter together till all appears like butter. Put in four or five ſpoonfuls of roſe or orange-flower-water, and beat again; then take your flour and ſugar, with ſix ounces of carraway-ſeeds, and ſtrew them in by degrees, beating it up all the time for two hours together. You may put in as much tincture of

cinnamon or ambergreaſe as you pleaſe; butter your hoop, and let it ſtand three hours in a moderate oven. You muſt obſerve always, in beating of butter, to do it with a cool hand, and beat it always one way in a deep earthen diſh.

To make Pepper-Cakes.

TAKE half a gill of ſack, half a quarter of an ounce of whole white-pepper, put it in, and boil it together a quarter of an hour; then take the pepper out, and put in as much double-refined ſugar as will make it like a paſte; then drop it in what ſhape you pleaſe on plates, and let it dry itſelf.

To make Portugal Cakes.

MIX into a pound of fine flour, a pound of loaf-ſugar beat and ſifted, then rub it into a pound of pure ſweet butter till it is thick like grated white-bread, then put to it two ſpoonfuls of roſe-water, two of ſack, ten eggs, whip them very well with a whiſk, then mix it into eight ounces of currants, mixed all well together; butter the tin-pans, fill them but half full, and bake them; if made without currants they will keep half a year; add a pound of almonds blanched, and beat with roſe-water, as above. and leave out the flour. Theſe are another ſort and better.

To make a pretty Cake.

TAKE five pounds of flour well dried, one pound of ſugar, half an ounce of mace, as much nutmeg; beat your ſpice very fine, mix the ſugar and ſpice in the flour, take twenty-two eggs, leave out ſix whites, beat them, put a pint of ale-yeaſt and the eggs in the flour, take two pounds and a half of freſh butter, a pint and a half of cream; ſet the cream and butter over the fire, till the butter is melted, let it ſtand till it is blood-warm, before you put it into the flour ſet it an hour by the fire to riſe; then put in ſeven pounds of currants, which muſt be plumped in half a pint of brandy, and three quarters of a pound of candied peels. It muſt be an hour and a quarter in the oven. You muſt put two pounds of chopped raiſins in the flour, and a quarter of a pint of ſack. When you put the currants in, bake it in a hoop.

To make Ginger-Bread.

TAKE three quarts of fine flour, two ounces of beaten ginger, a quarter of an ounce of nutmeg, cloves, and mace beat fine, but moſt of the laſt; mix all together, three quarters of a pound

a pound of fine ſugar, two pounds of treacle, ſet it over the fire, but do not let it boil; three quarters of a pound of butter melted in the treacle, and ſome candied lemon and orange-peel cut fine; mix all theſe together well. An hour will bake it in a quick oven.

To make little fine Cakes.

ONE pound of butter beaten to cream, a pound and a quarter of flour, a pound of fine ſugar beat fine, a pound of currants clean waſhed and picked, ſix eggs, two whites left out; beat them fine, mix the flour, ſugar, and eggs by degrees into the batter, beat it all well with both hands; either make into little cakes or bake it in one.

Another Sort of little Cakes.

A Pound of flour, and half a pound of ſugar; beat half a pound of butter with your hand, and mix them well together. Bake it in little cakes.

To make Drop-Biſcuits.

TAKE eight eggs, and one pound of double-refined ſugar beaten fine, twelve ounces of fine flour well dried, beat your eggs very well, then put in your ſugar and beat it, and then your flour by degrees, beat it all very well together without ceaſing; your oven muſt be as hot as for halfpenny bread; then flour ſome ſheets of tin, and drop your biſcuits of what bigneſs you pleaſe, put them in the oven as faſt as you can, and when you ſee them riſe, watch them; if they begin to colour, take them out, and put in more, and if the firſt is not enough, put them in again. If they are right done, they will have a white ice on them. You may, if you chuſe, put in a few carraways; when they are all baked, put them in the oven again to dry, then keep them in a very dry place.

To make common Biſcuits

BEAT up ſix eggs, with a ſpoonful of roſe-water and a ſpoonful of ſack; then add a pound of fine powdered ſugar, and a pound of flour; mix them into the eggs by degrees, and an ounce of coriander-ſeeds; mix all well together, ſhape them on white thin paper, or tin-moulds, in any form you pleaſe. Beat the white of an egg, with a feather rub them over, and duſt fine ſugar over them. Set them in an oven moderately heated,

till they riſe and come to a good colour, take them out; and when you have done with the oven, if you have no ſtove to dry them in, put them in the oven again, and let them ſtand all night to dry.

To make French Biſcuits.

HAVING a pair of clean ſcales ready, in one ſcale put three new-laid eggs, in the other ſcale put as much dried flour, an equal weight with the eggs, take out the flour, and as much fine powdered ſugar; firſt beat the whites of the eggs up well with a whiſk till they are of a fine froth; then whip in half an ounce of candied lemon-peel cut very thin and fine, and beat well: then by degrees whip in the flour and ſugar, then ſlip in the yolks, and with a ſpoon temper it well together; then ſhape your biſcuits on fine white paper with your ſpoon, and throw powdered ſugar over them. Bake them in a moderate oven, not too hot, giving them a fine colour on the top. When they are baked, with a fine knife cut them off from the paper, and lay them in boxes for uſe.

To make Mackeroons.

TAKE a pound of almonds, let them be ſcalded, blanched, and thrown into cold water, then dry them in a cloth, and pound them in a mortar, moiſten them with orange-flower-water, or the white of an egg, leſt they turn to oil; afterwards take an equal quantity of fine powder ſugar, with three or four whites of eggs, and a little muſk, beat all well together, and ſhape them on a wafer-paper, with a ſpoon round. Bake them in a gentle oven on tin-plates.

To make Shrewſbury Cakes.

TAKE two pounds of flour, a pound of ſugar finely ſearced, mix them together, (take out a quarter of a pound to roll them in); take four eggs beat, four ſpoonfuls of cream, and two ſpoonfuls of roſe-water; beat them well together, and mix them with the flour into a paſte, roll them into thin cakes, and bake them in a quick oven.

To make Madling-Cakes.

TO a quarter of a peck of flour, well dried at the fire, add two pounds of mutton-ſuet tried and ſtrained clear off; when it is a little cool, mix it well with the flour, ſome ſalt, and a very little all-ſpice beat fine; take half a pint of good yeaſt, and put

put in half a pint of water, ſtir it well together, ſtrain it, and mix up your flour into a paſte of moderate ſtiffneſs. You muſt add as much cold water as will make the paſte of a right order: make it into cakes about the thickneſs and bigneſs of an oat-cake: have ready ſome currants clean waſhed and picked, ſtrew ſome juſt in the middle of your cakes between your dough, ſo that none can be ſeen till the cake is broke. You may leave the currants out, if you do not chuſe them.

To make light Wigs.

TAKE a pound and a half of flour, and half a pint of milk made warm, mix theſe together, cover it up, and let it lie by the fire half an hour; then take half a pound of ſugar, and half a pound of butter, then work theſe into a paſte and make it into wigs, with as little flour as poſſible. Let the oven be pretty quick, and they will riſe very much. Mind to mix a quarter of a pint of good ale-yeaſt in milk.

To make very good Wigs.

TAKE a quarter of a peck of the fineſt flour, rub it into three quarters of a pound of freſh butter till it is like grated bread, ſomething more than half a pound of ſugar, half a nutmeg, half a race of ginger grated, three eggs, yolks and whites beat very well, and put to them half a pint of thick ale-yeaſt, three or four ſpoonfuls of ſack, make a hole in the flour, and pour in your yeaſt and eggs, as much milk, juſt warm, as will make it into a light paſte. Let it ſtand before the fire to riſe half an hour, then make into a dozen and a half of wigs, waſh them over with egg juſt as they go into the oven. A quick oven and half an hour will bake them.

To make Buns.

TAKE two pounds of fine flour, a pint of good ale-yeaſt, put a little ſack in the yeaſt, and three eggs beaten, knead all theſe together with a little warm milk, a little nutmeg, and a little ſalt; and lay it before the fire till it riſes very light, then knead in a pound of freſh butter, a pound of rough carraway-comfits, and bake them in a quick oven, in what ſhape you pleaſe, on floured paper.

To make little Plum-Cakes.

TAKE two pounds of flour dried in the oven, or at a great fire, and half a pound of ſugar finely powdered, four yolks of

eggs, two whites, half a pound of butter waſhed with roſe-water, ſix ſpoonfuls of cream warmed, a pound and half of currants unwaſhed, but picked and rubbed very clean in a cloth; mix all well together, then make them up into cakes, bake them in an oven almoſt as hot as for a manchet, and let them ſtand half an hour till they are coloured on both ſides, then take down the oven-lid, and let them ſtand to ſoak. You muſt rub the butter into the flour very well, then the egg and cream, and then the currants.

CHAP. XVI.

OF CHEESECAKES, CREAMS, JELLIES, WHIP-SYLLABUBS, &c.

To make fine Cheeſecakes.

TAKE a pint of cream, warm it, and put to it five quarts of milk, warm from the cow, then put runnet to it, and give it a ſtir about; and when it is come, put the curd in a linen-bag or cloth, let it drain well away from the whey, but do not ſqueeze it much; then put it in a mortar, and break the curd as fine as butter, put to your curd half a pound of ſweet almonds blanched and beat exceeding fine, and half a pound of mackeroons beat very fine. If you have no mackeroons, get Naples biſcuits; then add to it the yolks of nine eggs beaten, a whole nutmeg grated, two perfumed plums, diſſolved in roſe or orange-flower-water, half a pound of fine ſugar; mix all well together, then melt a pound and a quarter of butter, and ſtir it well in it, and half a pound of currants plumped, to let ſtand to cool till you uſe it; then make your puff-paſte thus: take a pound of fine flour, wet it with cold water, roll it out, put into it by degrees a pound of freſh butter, and ſhake a little flour on each coat as you roll it. Make it juſt as you uſe it.

You may leave out the currants for change, nor need you put in the perfumed plums, if you diſlike them; and for variety, when you make them of mackeroons, put in as much tincture of ſaffron as will give them a high colour, but no currants.

rants. This we call ſaffron cheeſecakes; the other without currants, almond cheeſecakes; with currants, fine cheeſecakes; with mackeroons, mackeroon cheeſecakes.

To make Lemon Cheeſecakes.

TAKE the peel of two large lemons, boil it very tender, then pound it well in a mortar, with a quarter of a pound or more of loaf-ſugar, the yolks of ſix eggs, and half a pound of freſh butter, and a little curd beat fine; pound and mix all together, lay a puff-paſte in your patty-pans, fill them half full, and bake them. Orange cheeſecakes are done the ſame way, only you boil the peel in two or three waters, to take out the bitterneſs.

A ſecond Sort of Lemon Cheeſecakes.

TAKE two large lemons, grate off the peel of both, and ſqueeze out the juice of one, and add to it half a pound of double-refined ſugar, twelve yolks of eggs, eight whites well beaten, then melt half a pound of butter, in four or five ſpoonfuls of cream, then ſtir it all together, and ſet over the fire, ſtirring it till it begins to be pretty thick; then take it off, and when it is cold, fill your patty-pans little more than half full. Put a paſte very thin at the bottom of your patty-pans. Half an hour, with a quick oven, will bake them.

To make Almond Cheeſecakes.

TAKE half a pound of Jordan almonds, and lay them in cold water all night, the next morning blanch them into cold water; then take them out, and dry them in a clean cloth, beat them very fine in a little orange-flower-water, then take ſix eggs, leave out four whites, beat them and ſtrain them, then half a pound of white ſugar, with a little beaten mace; beat them well together in a marble mortar, take ten ounces of good freſh butter, melt it, a little grated lemon-peel, and put them in the mortar with the other ingredients; mix all well together, and fill your patty-pans.

To make Fairy-Butter.

TAKE the yolks of two hard eggs, and beat them in a marble mortar, with a large ſpoonful of orange-flower-water, and two tea-ſpoonfuls of fine ſugar beat to powder, beat this all together till it is a fine paſte, then mix it up with about as much

much freſh butter out of the churn, and force it through a fine ſtrainer full of little holes into a plate. This is a pretty thing to ſet off a table at ſupper.

To make Almond Cuſtards.

TAKE a pint of cream, blanch and beat a quarter of a pound of almonds fine, with two ſpoonfuls of roſe-water. Sweeten it to your palate; beat up the yolks of four eggs, ſtir all together one way over the fire till it is thick, then pour it out into cups. Or you may bake it in little china cups.

To make baked Cuſtards.

ONE pint of cream boiled with mace and cinnamon; when cold, take four eggs, two whites left out, a little roſe and orange-flower-water and ſack, nutmeg and ſugar to your palate; mix them well together, and bake them in china cups.

To make plain Cuſtards.

TAKE a quart of new-milk, ſweeten it to your taſte, grate in a little nutmeg, beat up eight eggs, leave out half the whites, beat them up well, ſtir them into the milk, and bake it in china baſons, or put them in a deep china diſh; have a kettle of water boiling, ſet the cup in, let the water come above half way, but do not let it boil too faſt for fear of its getting into the cups. You may add a little roſe-water.

To make Orange-Butter.

TAKE the yolks of ten eggs beat very well, half a pint of Rheniſh, ſix ounces of ſugar, and the juice of three ſweet oranges; ſet them over a gentle fire, ſtirring them one way till it is thick. When you take it off, ſtir in a piece of butter as big as a large walnut.

To make Steeple-Cream.

TAKE five ounces of hartſhorn, and two ounces of ivory, and put them in a ſtone-bottle, fill it up with fair water to the neck, put in a ſmall quantity of gum-arabic, and gum dragon; then tie up the bottle very cloſe, and ſet it into a pot of water, with hay at the bottom. Let it ſtand ſix hours, then take it out, and let it ſtand an hour before you open it, leſt it fly in your face; then ſtrain it, and it will be a ſtrong jelly; then

then take a pound of blanched almonds, beat them very fine, mix it with a pint of thick cream, and let it ſtand a little; then ſtrain it out, and mix it with a pound of jelly, ſet it over the fire till it is ſcalding hot, ſweeten it to your taſte with double-refined ſugar, then take it off, put in a little amber, and pour it into ſmall high gallipots, like a ſugar-loaf at top; when it is cold, turn them, and lay cold whipt-cream about them in heaps. Be ſure it does not boil when the cream is in.

Lemon-Cream.

TAKE five large lemons, pare them as thin as poſſible, ſteep them all night in twenty ſpoonfuls of ſpring-water, with the juice of the lemons, then ſtrain it through a jelly-bag into a ſilver-ſauce-pan, if you have one, the whites of ſix eggs beat well, ten ounces of double-refined ſugar, ſet it over a very ſlow charcoal fire, ſtir all the time one way, ſkim it, and when it is as hot as you can bear your fingers in, pour it into glaſſes.

A ſecond Lemon-Cream.

TAKE the juice of four large lemons, half a pint of water, a pound of double-refined ſugar beaten fine, the whites of ſeven eggs, and the yolk of one beaten very well, mix all together, ſtrain it, and ſet it on a gentle fire, ſtirring it all the while, and ſkim it clean, put into it the peel of one lemon, when it is very hot, but do not boil, take out the lemon-peel, and pour it into china diſhes. You muſt obſerve to keep it ſtirring one way all the time it is over the fire.

Jelly of Cream.

TAKE four ounces of hartſhorn, put it on in three pints of water, let it boil till it is a ſtiff jelly, which you will know by taking a little in a ſpoon to cool; then ſtrain it off, and add to it half a pint of cream, two ſpoonfuls of roſe-water, two ſpoonfuls of ſack, and ſweeten it to your taſte; then give it a gentle boil, but keep ſtirring it all the time, or it will curdle; then take it off, and ſtir it till it is cold; then put it into broad bottom cups, let them ſtand all night, and turn them out into a diſh; take half a pint of cream, two ſpoonfuls of roſe water, and as much ſack, ſweeten it to your palate, and pour over them.

To make Orange-Cream.

TAKE a pint of juice of Seville oranges, and put to it the yolks of ſix eggs, the whites of but four, beat the eggs very well, and ſtrain them and the juice together; add to it a pound of double-refined ſugar, beaten and ſifted; ſet all theſe together on a ſoft fire, and put the peel of half an orange to it, keep it ſtirring all the while one way. When it is almoſt ready to boil, take out the orange-peel, and pour out the cream into glaſſes, or china diſhes.

To make Gooſeberry-Cream.

TAKE two quarts of gooſeberries, put to them as much water as will cover them, ſcald them, and then run them through a ſieve with a ſpoon: to a quart of the pulp you muſt have ſix eggs well beaten; and when the pulp is hot, put in an ounce of freſh butter, ſweeten it to your taſte, put in your eggs, and ſtir them over a gentle fire till they grow thick, then ſet it by; and when it is almoſt cold, put into it two ſpoonfuls of juice of ſpinach, and a ſpoonful of orange-flower-water or ſack; ſtir it well together, and put it into your baſon. When it is cold, ſerve it to the table.

To make Barley-Cream.

TAKE a ſmall quantity of pearl-barley, boil it in milk and water till is tender, then ſtrain the liquor from it, put your barley into a quart of cream, and let it boil a little; then take the whites of five eggs and the yolk of one, beaten with a ſpoonful of fine flour, and two ſpoonfuls of orange-flower-water; then take the cream off the fire, and mix in the eggs by degrees, and ſet it over the fire again to thicken. Sweeten to your taſte, pour it into baſons, and when it is cold ſerve it up.

To make Blanched-Cream.

TAKE a quart of the thickeſt ſweet cream you can get, ſeaſon it with fine ſugar and orange-flower-water and boil it; then beat the whites of twenty eggs, with a little cold cream, take out the treddles, which you muſt do by ſtraining it after it is beat, and when the cream is on the fire and boils, pour in your eggs, ſtirring it all the time one way till it comes to a thick curd; then take it up and paſs through a hair-ſieve, then beat

beat it very well with a ſpoon till cold, and put it into diſhes for uſe.

To make Almond-Cream.

TAKE a quart of cream, boil it with a nutmeg grated, a blade or two of mace, a bit of lemon-peel, and ſweeten to your taſte; then blanch a quarter of a pound of almonds, beat them very fine, with a ſpoonful of roſe or orange-flower-water, take the whites of nine eggs well beat, and ſtrain them to your almonds, beat them together, rub very well through a coarſe hair-ſieve; mix all together with your cream, ſet it on the fire, ſtir it all one way all the time till it boils, pour it into your cups or diſhes, and when it is cold ſerve it up.

To make a fine Cream.

TAKE a pint of cream, ſweeten it to your palate, grate a little nutmeg, put in a ſpoonful of orange-flower-water and roſe-water, and two ſpoonfuls of ſack, beat up four eggs, but two whites; ſtir it all together one way over the fire till it is thick, have cups ready, and pour it in.

To make Ratafia-Cream.

TAKE ſix large laurel-leaves, boil them in a quart of thick cream: when it is boiled throw away the leaves, beat the yolks of five eggs with a little cold cream, and ſugar to your taſte, then thicken the cream with your eggs, ſet it over the fire again, but do not let it boil, keep it ſtirring all the while one way, and pour it into china diſhes; when it is cold it is fit for uſe.

To make Whipt-Cream.

TAKE a quart of thick cream, and the whites of eight eggs beat well, with half a pint of ſack; mix it together, and ſweeten it to your taſte with double-refined ſugar. You may perfume it, if you pleaſe, with a little muſk or ambergreaſe tied in a rag, and ſteeped a little in the cream, whip it up with a whiſk, and ſome lemon-peel tied in the middle of the whiſk; take the froth with a ſpoon, and lay it in your glaſſes or baſons. This does well over a fine tart.

To make Whipt-Syllabubs.

TAKE a quart of thick cream, and half a pint of ſack, the juice of two Seville oranges or lemons, grate in the peel of two lemons, half a pound of double-refined ſugar, pour it into a

broad earthen pan, and whisk it well; but first sweeten some red-wine or sack, and fill your glasses as full as you chuse, then as the froth rises take it off with a spoon and lay it on a sieve to drain; then lay it carefully into your glasses till they are as as full as they will hold. Do not make these long before you use them. Many use cyder sweetened, or any wine you please, or lemon, or orange whey made thus; squeeze the juice of a lemon or orange into a quarter of a pint of milk, when the curd is hard, pour the whey clear off, and sweeten it to your palate. You may colour some with the juice of spinach, some with saffron, and some with cochineal, just as you fancy.

To make Everlasting Syllabubs.

TAKE five half pints of thick cream, half a pint of Rhenish, half a pint of sack, and the juice of two large Seville oranges; grate in just the yellow rind of three lemons, and a pound of double-refined sugar well beat and sifted; mix all together with a spoonful of orange-flower-water; beat it well together with a whisk half an hour, then with a spoon take it off, and lay it on a sieve to drain, then fill your glasses. These will keep above a week, and is better made the day before. The best way to whip syllabub is, have a fine large chocolate mill, which you must keep on purpose, and a large deep bowl to mill them in. It is both quicker done, and the froth stronger. For the thin that is left at the bottom, have ready some calf's-foot jelly boiled and clarified, there must be nothing but the calf's-foot boiled to a hard jelly: when cold, take off the fat, clear it with the whites of eggs, run it through a flannel bag, and mix it with the clear, which you saved of the syllabubs. Sweeten it to your palate, and give it a boil; then pour it into basons, or what you please. When cold, turn it out, and it is a fine flummery.

To make a Trifle.

COVER the bottom of your dish or bowl with Naples biscuits broke in pieces, mackeroons broke in halves, and ratafia cakes. Just wet them all through with sack, then make a good boiled custard, not too thick, and when cold pour it over it, then put a syllabub over that. You may garnish it with ratafia cakes, currant-jelly, and flowers.

To make Harshorn-Jelly.

BOIL half a pound of hartshorn in three quarts of water over a gentle fire, till it becomes a jelly. If you take out a little to cool,

cool, and it hangs on the ſpoon, it is enough. Strain it while it is hot, put it in a well-tinned ſauce-pan, put to it a pint of Rheniſh wine, and a quarter of a pound of loaf-ſugar; beat the whites of four eggs or more to a froth, ſtir it all together that the whites mix well with the jelly, and pour it in, as if you were cooling it. Let it boil two or three minutes; then put in the juice of three or four lemons; let it boil a minute or two longer. When it is finely curdled, and a pure white colour, have ready a ſwan-ſkin jelly-bag over a china baſon, pour in your jelly, and pour back again till it is as clear as rock water; then ſet a very clean china baſon under, have your glaſſes as clean as poſſible, and with a clean ſpoon fill your glaſſes. Have ready ſome thin rind of the lemons, and when you have filled half your glaſſes throw your peel into the baſon; and when the jelly is all run out of the bag, with a clean ſpoon fill the reſt of the glaſſes, and they will look of a fine amber colour. Now in putting in the ingredients there is no certain rule. You muſt put in lemon and ſugar to your palate. Moſt people love them ſweet; and indeed they are good for nothing unleſs they are.

To make Ribband-Jelly.

TAKE out the great bones of four calves feet, put the feet into a pot with ten quarts of water, three ounces of hartſhorn, three ounces of iſinglaſs, a nutmeg quartered, and four blades of mace; then boil this till it comes to two quarts, ſtrain it through a flannel bag, let it ſtand twenty-four hours, then ſcrape off all the fat from the top very clean, then ſlice it, put to it the whites of ſix eggs beaten to a froth, boil it a little, and ſtrain it through a flannel bag, then run the jelly into little high glaſſes, run every colour as thick as your finger, one colour muſt be thorough cold before you put another on, and that you put on muſt be but blood-warm, for fear it mix together. You muſt colour red with cochineal, green with ſpinach, yellow with ſaffron, blue with ſyrup of violets, white with thick cream, and ſometimes the jelly by itſelf. You may add orange-flower-water, or wine and ſugar, and lemon, if you pleaſe; but this is all fancy.

To make Calves-Feet Jelly.

BOIL two calves feet in a gallon of water till it comes to a quart, then ſtrain it, let it ſtand till cold, ſkim off all the fat clean, and take the jelly up clean. If there is any ſettling in the bottom,

bottom, leave it; put the jelly into a ſauce-pan, with a pint of mountain-wine, half a pound of loaf-ſugar, the juice of four large lemons; beat up ſix or eight whites of eggs with a whiſk, then put them into a ſauce-pan, and ſtir all together well till it boils. Let it boil a few minutes. Have ready a large flannel bag, pour it in, it will run through quick, pour it in again till it runs clear, then have ready a large china baſon, with the lemon-peels cut as thin as poſſible, let the jelly run into that baſon; and the peels both give it a fine amber colour, and alſo a flavour; with a clean ſilver ſpoon fill your glaſſes.

To make Currant-Jelly.

STRIP the currants from the ſtalks, put them in a ſtone jar, ſtop it cloſe, ſet it in a kettle of boiling water half way the jar, let it boil half an hour, take it out and ſtrain the juice through a coarſe hair-ſieve; to a pint of juice put a pound of ſugar, ſet it over a fine quick clear fire in your preſerving-pan or bell-metal ſkillet; keep ſtirring it all the time till the ſugar is melted, then ſkim the ſcum off as faſt as it riſes. When your jelly is very clear and fine, pour it into gallipots; when cold cut white paper juſt the bigneſs of the top of the pot and lay on the jelly, dip thoſe papers in brandy; then cover the top cloſe with white paper, and prick it full of holes; ſet it in a dry place, put ſome into glaſſes, and paper them.

To make Raſberry-Giam.

TAKE a pint of this currant-jelly and a quart of raſberries, bruiſe them well together, ſet them over a ſlow fire, keeping them ſtirring all the time till it boils. Let it boil gently half an hour, and ſtir it round very often to keep it from ſticking; pour it into your gallipots, paper as you do the currant-jelly, and keep it for uſe. They will keep for two or three years, and have the full flavour of the raſberry.

To make Hartſhorn Flummery.

BOIL half a pound of the ſhavings of hartſhorn in three pints of water till it comes to a pint, then ſtrain it through a ſieve into a baſon, and ſet it by to cool; then ſet it over the fire, let it juſt melt, and put to it half a pint of thick cream, ſcalded and grown cold again, a quarter of a pint of white-wine, and two ſpoonfuls of orange-flower-water; ſweeten it with ſugar, and beat it for an hour and a half, or it will not mix well, nor look well;

it

dip your cups in water before you put in the flummery, or elſe it will not turn out well. It is beſt when it ſtands a day or two before you turn it out. When you ſerve it up, turn it out of the cups, and ſtick blanched almonds, cut in long narrow bits, on the top. You may eat them either with wine or cream.

A ſecond Way to make Hartſhorn Flummery.

TAKE three ounces of hartſhorn, and put to it two quarters of ſpring-water, let it ſimmer over the fire ſix or ſeven hours, till half the water is conſumed, or elſe put it in a jug, and ſet it in the oven with houſhold bread, then ſtrain it through a ſieve, and beat half a pound of almonds very fine, with ſome orange-flower-water in the beating; when they are beat, mix a little of your jelly with it, and ſome fine ſugar; ſtrain it out, and mix it with your other jelly, ſtir it together till it is little more than blood-warm; then pour it into half-pint baſons or diſhes for the purpoſe, and fill them up half full. When you uſe them, turn them out of the diſh as you do flummery. If it does not come out clean, ſet your baſon a minute or two in warm water. You may ſtick almonds in or not, juſt as you pleaſe. Eat it with wine and ſugar. Or make your jelly this way: put ſix ounces of hartſhorn in a glazed jug with a long neck, and put to it three pints of ſoft water, cover the top of the jug cloſe, and put a weight on it to keep it ſteady; ſet it in a pot or kettle of water twenty-four hours, let it not boil, but be ſcalding hot, then ſtrain it out, and make your jelly.

To make Oatmeal-Flummery.

GET ſome oatmeal, put it into a broad deep pan, then cover it with water, ſtir it together, and let it ſtand twelve hours, then pour off that water clear, and put on a good deal of freſh water, ſhift it again in twelve hours, and ſo on in twelve more; then pour off the water clear, and ſtrain the oatmeal through a coarſe hair-ſieve, and pour it into a ſauce-pan, keeping it ſtirring all the time with a ſtick till it boils and is very thick; then pour it into diſhes; when cold turn it into plates, and eat it with what you pleaſe, either wine and ſugar, or beer and ſugar, or milk. It eats very pretty with cyder and ſugar.

You muſt obſerve to put a great deal of water to the oatmeal and when you pour off the laſt water, pour on juſt enough freſh as to ſtain the oatmeal well. Some let it ſtand forty-eight hours, ſome three days, ſhifting the water every twelve hours; but that is as you love it for ſweetneſs or tart-

neſs. Gruts once cut does better than oatmeal. Mind to ſtir it together when you put in freſh water.

To make a fine Syllabub from the Cow.

MAKE your ſyllabub of either cyder or wine, ſweeten it pretty ſweet, and grate nutmeg in; then milk the milk into the liquor; when this is done, pour over the top half a pint or a pint of cream, according to the quantity of ſyllabub you make.

You may make this ſyllabub at home, only have new-milk; make it as hot as milk from the cow, and out of a tea-pot, or any ſuch thing, pour it in, holding your hand very high.

To make a Hedge-Hog.

TAKE two pounds of blanched almonds, beat them well in a mortar, with a little canary and orange-flower-water, to keep them from oiling. Make them into ſtiff paſte, then beat in the yolks of twelve eggs, leave out five of the whites, put to it a pint of cream, ſweetened with ſugar, put in half a pound of ſweet butter melted, ſet it on a furnace or ſlow fire, and keep it conſtantly ſtirring, till it is ſtiff enough to be made in the form of a hedge-hog; then ſtick it full of blanched almonds, ſlit and ſtuck up like the briſtles of a hedge-hog, then put it into a diſh; take a pint of cream, and the yolks of four eggs beat up, ſweetened with ſugar to your palate. Stir them together over a ſlow fire till it is quite hot; then pour it round the hedge-hog in a diſh, and let it ſtand till it is cold, and ſerve it up. Or a rich calf's-foot jelly made clear and good, poured into the diſh round the hedge-hog; when it is cold, it looks pretty, and makes a neat diſh; or it looks pretty in the middle of a table for ſupper.

To make French Flummery.

TAKE a quart of cream, and half an ounce of iſinglaſs, beat it fine, and ſtir it into the cream. Let it boil ſoftly over a ſlow fire a quarter of an hour, keep it ſtirring all the time; then take it off, ſweeten it to your palate, and put in a ſpoonful of roſe-water, and a ſpoonful orange-flower water; ſtrain it, and pour it into a glaſs or baſon, or what you pleaſe, and when it is cold turn it out. It makes a fine ſide-diſh. You may eat it with cream, wine, or what you pleaſe. Lay round it baked pears. It both looks very pretty, and eats fine.

A buttered

A buttered tort.

TAKE eight or ten large codlings, and ſcald them, when cold ſkin them, take the pulp and beat it as fine as you can with a ſilver ſpoon; then mix in the yolks of ſix eggs and the whites of four beat all well together; ſqueeze in the juice of a Seville orange, and ſhred the rind as fine as poſſible, with ſome grated nutmeg and ſugar to your taſte; melt ſome fine freſh butter, and beat up with it according as it wants, till it is all like a fine thick cream, and then make a fine puff-paſte, have a large tin-patty that will juſt hold it, cover the patty with the paſte, and pour in the ingredients. Do not put any cover on, bake it in a quarter of an hour, then ſlip it out of the patty on a diſh, and throw fine ſugar well beat all over it. It is a very pretty ſide-diſh for a ſecond courſe. You may make this of any large apples you pleaſe.

Moon-Shine.

FIRST have a piece of tin, made in the ſhape of a half-moon, as deep as a half-pint baſon, and one in the ſhape of a large ſtar, and two or three leſſer ones. Boil two calves feet in a gallon of water till it comes to a quart, then ſtrain it off, and when cold ſkim off the fat, take half the jelly, and ſweeten it with ſugar to your palate, beat up the whites of four eggs, ſtir all together over a ſlow fire till it boils; then run it through a flannel bag till clear, put it in a clean ſauce-pan, and take an ounce of ſweet almonds blanched and beat very fine in a marble mortar, with two ſpoonfuls of roſe-water, and two of orange-flower-water; then ſtrain it through a coarſe cloth, mix it with the jelly, ſtir in four large ſpoonfuls of thick cream, ſtir it all together till it boils; then have ready the diſh you intend it for, lay the tin in the ſhape of a half-moon in the middle, and the ſtars round it; lay little weights on the tin to keep them in the places you would have them lie; then pour in the above blanc-manger into the diſh, and when it is quite cold take out the tin things, and mix the other half of the jelly with half a pint of good white-wine, and the juice of two or three lemons, with loaf-ſugar enough to make it ſweet, and the whites of eight eggs beat fine; ſtir it all together over a ſlow fire till it boils, then run it through a flannel bag till it is quite clear, into a china baſon, and very carefully fill up the places where you took the tin out; let it ſtand till cold, and ſend it to table.

Note, You may for change fill the diſh with a fine thick almond cuſtard; and when it is cold, fill up the half-moon and ſtars with a clear jelly.

The Floating-Iſland, a pretty Diſh for the Middle of a Table at a Second Courſe, or for Supper.

YOU may take a ſoup-diſh, according to the ſize and quantity you would make, but a pretty deep glaſs is beſt, and ſet it on a china diſh; firſt take a quart of the thickeſt cream you can get, make it pretty ſweet with fine ſugar, pour in a gill of ſack, grate the yellow rind of a lemon in, and mill the cream till it is all of a thick froth; then carefully pour the thin from the froth, into a diſh; take a French roll, or as many as you want, cut it as thin as you can, lay a layer of that as light as poſſible on the cream, then a layer of currant-jelly, then a very thin layer of roll, and then hartſhorn-jelly, then French roll, and over that whip your froth which you ſaved off the cream very well milled up, and lay at top as high as you can heap it; and as for the rim of the diſh, ſet it round with fruit or ſweetmeats, according to your fancy. This looks very pretty in the middle of a table with candles round it, and you may make it of as many different colours as you fancy, and according to what jellies and giams, or ſweetmeats you have; or at the bottom of your diſh you may put the thickeſt cream you can get: but that is as you fancy.

CHAP. XVII.

OF MADE-WINES, BREWING, FRENCH BREAD, &c.

To make Raiſin-Wine.

TAKE two hundred of raiſins, ſtalks and all, and put them into a large hogſhead, fill it with water, let them ſteep a fortnight, ſtirring them every day; then pour off all the liquor, and preſs the raiſins. Put both liquors together in a nice clean veſſel that will juſt hold it, for it muſt be full; let it ſtand till it has

has done hiſſing, or making the leaſt noiſe, then ſtop it cloſe and let it ſtand ſix months. Peg it, and if you find it quite clear rack it off in another veſſel; ſtop it cloſe, and let it ſtand three months longer; then bottle it, and when you uſe it, rack it off into a decanter.

To make Elder-Wine.

PICK the elder-berries when full ripe, put them into a ſtone-jar, and ſet them in the oven, or a kettle of boiling water till the jar is hot through; then take them out and ſtrain them through a coarſe cloth, wringing the berries, and put the juice into a clean kettle: to every quart of juice put a pound of fine Liſbon ſugar, let it boil and ſkim it well. When it is clear and fine, pour it into a jar; when cold, cover it cloſe, and keep it till you make raiſin-wine; then when you tun your wine, to every gallon of wine put half a pint of the elder-ſyrup.

To make Orange-Wine.

TAKE twelve pounds of the beſt powder ſugar, with the whites of eight or ten eggs well beaten, into ſix gallons of ſpring-water, and boil three quarters of an hour. When cold, put into it ſix ſpoonfuls of yeaſt, and the juice of twelve lemons, which being pared muſt ſtand with two pounds of white-ſugar in a tankard, and in the morning ſkim off the top, and then put it into the water; then add the juice and rinds of fifty oranges, but not the white parts of the rinds, and ſo let it work all together two days and two nights; then add two quarts of Rheniſh or white wine, and put it into your veſſel.

To make Orange Wine with Raiſins.

TAKE thirty pounds of new Malaga raiſins picked clean, chop them ſmall, take twenty large Seville oranges, ten of them you muſt pare as thin as for preſerving; boil about eight gallons of ſoft water till a third be conſumed, let it cool a little; then put five gallons of it hot upon your raiſins and orange-peel, ſtir it well together, cover it up, and when it is cold let it ſtand five days, ſtirring it once or twice a day; then paſs it through a hair-ſieve, and with a ſpoon preſs it as dry as you can, put it in a runlet fit for it, and put to it the rind of the other ten oranges, cut as thin as the firſt; then make a ſyrup of the juice of twenty oranges, with a pound of white ſugar. It muſt be made the day before you tun it up; ſtir it well together, and ſtop it cloſe; let it ſtand two months to clear, then

bottle it up. It will keep three years, and is better for keeping.

To make Elder-Flower Wine, very like Frontiniac.

TAKE ſix gallons of ſpring-water, twelve pounds of white ſugar, ſix pounds of raiſins of the ſun chopped. Boil theſe together one hour; then take the flowers of elder, when they are falling, and rub them off to the quantity of half a peck. When the liquor is cold, put them in, the next day put in the juice of three lemons, and four ſpoonfuls of good ale yeaſt. Let it ſtand covered up two days; then ſtrain it off, and put it in a veſſel fit for it. To every gallon of wine put a quart of Rheniſh, and put your bung lightly on a fortnight, then ſtop it down cloſe. Let it ſtand ſix months; and if you find it is fine, bottle it off.

To make Gooſeberry-Wine.

GATHER your gooſeberries in dry weather, when they are half ripe, pick them, and bruiſe a peck in a tub, with a wooden mallet; then take a horſe-hair cloth, and preſs them as much as poſſible, without breaking the ſeeds. When you have preſſed out all the juice, to every gallon of gooſeberries put three pounds of fine dry powder ſugar, ſtir it all together till the ſugar is diſſolved, then put it in a veſſel or caſk, which muſt be quite full. If ten or twelve gallons, let it ſtand a fortnight; if a twenty gallon caſk, five weeks. Set it in a cool place, then draw it off from the lees, clear the veſſel of the lees, and pour in the clear liquor again. If it be a ten gallon caſk, let it ſtand three months; if a twenty gallon, four months, then bottle it off.

To make Currant-Wine.

GATHER your currants on a fine dry day, when the fruit is full ripe, ſtrip them, put them in a large pan, and bruiſe them with a wooden peſtle. Let them ſtand in a pan or tub twenty-four hours to ferment; then run it through a hair-ſieve, and do not let your hand touch the liquor. To every gallon of this liquor, put two pounds and a half of white ſugar, ſtir it well together, and put it into your veſſel. To every ſix gallons put in a quart of brandy, and let it ſtand ſix weeks. If it is fine, bottle it; if it is not, draw it off as clear as you can, into another veſſel or large bottles; and in a fortnight, bottle it in ſmall bottles.

To

To make Cherry-Wine.

PULL your cherries when full ripe off the ſtalks, and preſs them through a hair-ſieve. To every gallon of liquor put two pounds of lump-ſugar beat fine, ſtir it together, and put it into a veſſel; it muſt be full: when it has done working and making any noiſe, ſtop it cloſe for three months, and bottle it off.

To make Birch-Wine.

THE ſeaſon for procuring the liquor from the birch-trees is in the beginning of March, while the ſap is riſing, and before the leaves ſhoot out; for when the ſap is come forward, and the leaves appear, the juice, by being long digeſted in the bark, grows thick and coloured, which before was thin and clear.

The method of procuring the juice is, by boring holes in the body of the tree, and putting in foſſets, which are commonly made of the branches of elder, the pith being taken out. You may without hurting the tree, if large, tap it in ſeveral places, four or five at a time, and by that means ſave from a good many trees ſeveral gallons every day; if you have not enough in one day, the bottles in which it drops muſt be corked cloſe, and roſined or waxed; however, make uſe of it as ſoon as you can.

Take the ſap and boil it as long as any ſcum riſes, ſkimming it all the time: to every gallon of liquor put four pounds of good ſugar, the thin peel of a lemon, boil it afterwards half an hour, ſkimming it very well, pour it into a clean tub, and when it is almoſt cold, ſet it to work with yeaſt ſpread upon a toaſt, let it ſtand five or ſix days, ſtirring it often; then take ſuch a caſk as will hold the liquor, fire a large match dipped in brimſtone, and throw it into the caſk, ſtop it cloſe till the match is extinguiſhed, tun your wine, lay the bung on light till you find it has done working; ſtop it cloſe and keep it three months, then bottle it off.

To make Quince-Wine.

GATHER the quinces when dry and full ripe; take twenty large quinces, wipe them clean with a coarſe cloth, and grate them with a large grate or raſp as near the core as you can, but none of the core; boil a gallon of ſpring-water, throw in your quinces, let it boil ſoftly about a quarter of an hour; then ſtrain them well into an earthen pan on two pounds of double-refined ſugar, pare the peel of two large lemons, throw in and ſqueeze the juice through a ſieve, ſtir it about till it is very cool,

then toaſt a little bit of bread very thin and brown, rub a little yeaſt on it, let it ſtand cloſe covered twenty-four hours, then take out the toaſt and lemon, put it up in a caig, keep it three months, and then bottle it. If you make a twenty gallon caſk, let it ſtand ſix months before you bottle it; when you ſtrain your quinces, you are to wring them hard in a coarſe cloth.

To make Cowſlip or Clary-Wine.

TAKE ſix gallons of water, twelve pounds of ſugar, the juice of ſix lemons, the whites of four eggs beat very well, put all together in a kettle, let it boil half an hour, ſkim it very well; take a peck of cowſlips; if dry ones, half a peck; put them into a tub, with the thin peeling of ſix lemons, then pour on the boiling liquor, and ſtir them about; when almoſt cold, put in a thin toaſt baked dry and rubbed with yeaſt. Let it ſtand two or three days to work. If you put in before you tun it ſix ounces of ſyrup of citron or lemons, with a quart of Rheniſh wine, it will be a great addition; the third day ſtrain it off, and ſqueeze the cowſlips through a coarſe cloth; then ſtrain it through a flannel bag, and tun it up; lay the bung looſe for two or three days to ſee if it works, and if it does not, bung it down tight; let it ſtand three months, then bottle it.

To make Turnip-Wine.

TAKE a good many turnips, pare, ſlice, and put them in a cyder-preſs, and preſs out all the juice very well. To every gallon of juice have three pounds of lump-ſugar, have a veſſel ready, juſt big enough to hold the juice, put your ſugar into a veſſel, and alſo to every gallon of juice half a pint of brandy. Pour in the juice, and lay ſomething over the bung for a week, to ſee if it works. If it does, you muſt not bung it down till it has done working; then ſtop it cloſe for three months, and draw it off in another veſſel. When it is fine, bottle it off.

To make Raſpberry-Wine.

TAKE ſome fine raſpberries, bruiſe them with the back of a ſpoon, then ſtrain them through a flannel bag into a ſtone-jar. To each quart of juice put a pound of double-refined ſugar, ſtir it well together, and cover it cloſe; let it ſtand three days, then pour it off clear. To a quart of juice put two quarts of white-wine, bottle it off; it will be fit to drink in a week. Brandy made thus is a very fine dram, and a much better way than ſteeping the raſpberries.

RULES

RULES for BREWING.

CARE muſt be taken in the firſt place to have the malt clean; and after it is ground, it ought to ſtand four or five days.

For ſtrong October, five quarters of malt to three hogſheads, and twenty-four pounds of hops. This will afterwards make two hogſheads of good keeping ſmall-beer, allowing five pounds of hops to it.

For middling beer, a quarter of malt makes a hogſhead of ale, and one of ſmall-beer; or it will make three hogſheads of good ſmall-beer, allowing eight pounds of hops. This will keep all the year. Or it will make twenty gallons of ſtrong ale, and two hogſheads of ſmall-beer that will keep all the year.

If you intend your ale to keep a great while, allow a pound of hops to every buſhel; if to keep ſix months, five pounds to a hogſhead; if for preſent drinking, three pounds to a hogſhead, and the ſofteſt and cleareſt water you can get.

Obſerve the day before to have all your veſſels very clean, and never uſe your tubs for any other uſe except to make wines.

Let your caſks be very clean the day before with boiling water; and if your bung is big enough, ſcrub them well with a little birch broom or bruſh; but if they be very bad, take out the heads, and let them be ſcrubbed clean with a hand bruſh, ſand, and fullers-earth. Put on the head again, aud ſcald them well, throw into the barrel a piece of unſlacked lime, and ſtop the bung cloſe.

The firſt copper of water, when it boils, pour into your maſh-tub, and let it be cool enough to ſee your face in; then put in your malt, and let it be well maſhed; have a copper of water boiling in the mean time, and when your malt is well maſhed, fill your maſhing-tub, ſtir it well again, and cover it over with the ſacks. Let it ſtand three hours, ſet a broad ſhallow tub under the cock, let it run very ſoftly, and if it is thick throw it up again till it runs fine, then throw a handful of hops in the under tub, let the maſh run into it, and fill your tubs till all is run off. Have water boiling in the copper, and lay as much more on as you have occaſion for, allowing one third for boiling and waſte. Let that ſtand an hour, boiling more water to fill the maſh-tub for ſmall-beer; let the fire down a little, and put it into tubs enough to fill your maſh. Let the ſecond maſh be run off, and fill your copper with the firſt wort; put in part of your hops, and make it boil quick. About an hour is long enough; when it is half boiled, throw in a handful of ſalt. Have a clean white wand and dip it into the copper, and if the wort feels

clammy it is boiled enough; then ſlacken your fire, and take off your wort. Have ready a large tub, put two ſticks acroſs, and ſet your ſtraining baſket over the tub on the ſticks, and ſtrain your wort through it. Put your other wort on to boil with the reſt of the hops; let your maſh be covered again with water, and thin your wort that is cooled in as many things as you can; for the thinner it lies, and the quicker it cools, the better. When quite cool, put it into the tunning-tub. Throw a handful of ſalt into every boil. When the maſh has ſtood an hour draw it off, then fill your maſh with cold water, take off the wort in the copper and order it as before. When cool, add to it the firſt in the tub; ſo ſoon as you empty one copper, fill the other, ſo boil your ſmall-beer well. Let the laſt maſh run off, and when both are boiled with freſh hops, order them as the two firſt boilings; when cool empty the maſh-tub, and put the ſmall-beer to work there. When cool enough work it, ſet a wooden bowl full of yeaſt in the beer, and it will work over with a little of the beer in the boil. Stir your tun up every twelve hours, let it ſtand two days, then tun it, taking off the yeaſt. Fill your veſſels full, and ſave ſome to fill your barrels; let it ſtand till it has done working; then lay on your bung lightly for a fortnight, after that ſtop it as cloſe as you can. Mind you have a vent-peg at the top of the veſſel; in warm weather, open it; and if your drink hiſſes, as it often will, looſen it till it has done, then ſtop it cloſe again. If you can boil your ale in one boiling it is beſt, if your copper will allow of it; if not, boil it as conveniency ſerves.

When you come to draw your beer, and find it is not fine, draw off a gallon, and ſet it on the fire, with two ounces of iſinglaſs cut ſmall and beat. Diſſolve it in the beer over the fire: when it is all melted, let it ſtand till it is cold, and pour it in at the bung, which muſt lay looſe on till it has done fermenting, then ſtop it cloſe for a month.

Take great care your caſks are not muſty, or have any ill taſte; if they have, it is a hard thing to ſweeten them.

You are to waſh your caſks with cold water before you ſcald them, and they ſhould lie a day or two ſoaking, and clean them well, then ſcald them.

The beſt Thing for Rope.

MIX two handfuls of bean flour, and one handful of ſalt, throw this into a kilderkin of beer, do not ſtop it cloſe till it has done fermenting, then let it ſtand a month, and draw it off; but ſometimes nothing will do with it.

When a Barrel of Beer has turned Sour.

TO a kilderkin of beer throw in at the bung a quart of oatmeal, lay the bung on looſe two or three days, then ſtop it down cloſe, and let it ſtand a month. Some throw in a piece of chalk as big as a turkey's egg, and when it has done working ſtop it cloſe for a month, then tap it.

BAKING.

To make White-Bread, after the London Way.

TAKE a buſhel of the fineſt flour well dreſſed, put it in the kneading-trough at one end, take a gallon of water (which we call liquor), and ſome yeaſt; ſtir it into the liquor till it looks of a good brown colour and begins to curdle, ſtrain and mix it with your flour till it is about the thickneſs of a ſeed-cake; then cover it with the lid of the trough, and let it ſtand three hours, and as ſoon as you ſee it begin to fall, take a gallon more of liquor; weigh three quarters of a pound of ſalt, and with your hand mix it well with the water: ſtrain it, and with this liquor make your dough of a moderate thickneſs, fit to make up into loaves; then cover it again with the lid, and let it ſtand three hours more. In the mean time, put the wood into the oven and heat it. It will take two hours heating. When your ſpunge has ſtood its proper time, clear the oven, and begin to make your bread. Set it in the oven, and cloſe it up, and three hours will bake it. When once it is in, you muſt not open the oven till the bread is baked; and obſerve in ſummer that your water be milk-warm, and in winter as hot as you can bear your finger in it.

Note, As to the quantity of liquor your dough will take, experience ſtill teach you in two or three times making, for all flour does not want the ſame quantity of liquor; and if you make any quantity, it will raiſe up the lid and run run over.

To make French Bread.

TAKE three quarts of water, and one of milk; in winter ſcalding hot, in ſummer a little more than milk-warm. Seaſon it well with ſalt, then take a pint and a half of good ale yeaſt not bitter, lay it in a gallon of water the night before, pour it off the water, ſtir in your yeaſt into the milk and water, then with your hand break in a little more than a quarter of a pound of butter, work it well till it is diſſolved, then beat up two eggs in a baſon, and ſtir them in, have about a peck and a half

of

of flour, mix it with your liquor; in winter make your dough pretty ſtiff, in ſummer more ſlack; ſo that you may uſe a little more or leſs of flour, according to the ſtiffneſs of your dough; mix it well, but the leſs you work the better. Make it into rolls, and have a very quick oven. When they have lain about a quarter of an hour turn them on the other ſide, let them lie about a quarter longer, take them out and chip all your French bread with a knife, which is better than raſping it, and makes it look ſpungy and of a fine yellow, whereas the raſping takes off all that fine colour, and makes it look too ſmooth. You muſt ſtir your liquor into the flour as you do for pie-cruſt. After your dough is made cover it with a cloth, and let it lie to riſe while the oven is heating.

To make Muffins and Oat-Cakes.

TO a buſhel of Hertfordſhire white flour, take a pint and a half of good ale yeaſt, from pale-malt, if you can get it, becauſe it is whiteſt; let the yeaſt lie in water all night, the next day pour off the water clear, make two gallons of water juſt milk-warm, not to ſcald your yeaſt, and two ounces of ſalt; mix your water, yeaſt, and ſalt well together for about a quarter of an hour; then ſtrain it and mix up your dough as light as poſſible, and let it lie in your trough an hour to riſe; then with your hand roll it, and pull it into little pieces about as big as a large walnut, roll them with your hand like a ball, lay them on your table, and as faſt as you do them lay a piece of flannel over them, and be ſure to keep your dough covered with flannel; when you have rolled out all your dough begin to bake the firſt, and by that time they will be ſpread out in the right form; lay them on your iron; as one ſide begins to change colour turn the other, take great care they do not burn, or be too much diſcoloured, but that you will be a judge of in two or three makings. Take care the middle of the iron is not too hot, as it will be, but then you may put a brick-bat or two in the middle of the fire to ſlacken the heat. The thing you bake on muſt be made thus:

Build a place as if you was going to ſet a copper, and in the ſtead of a copper, a piece of iron all over the top fixed in form juſt the ſame as the bottom of an iron pot, and make your fire underneath with coal as in a copper. Obſerve, muffins are made the ſame way; only this, when you pull them to pieces roll them in a good deal of flour, and with a rolling-pin roll them thin, cover them with a piece of flannel, and they will riſe to a proper thickneſs; and if you find them too big or too little, you muſt roll dough accordingly. Theſe muſt not be the leaſt diſcoloured. When you eat them, toaſt them criſp on both ſides, then with your

your hand pull them open, and they will be like a honeycomb; lay in as much butter as you intend to uſe, then clap them together again, and ſet it by the fire. When you think the butter is melted turn them, that both ſides may be buttered alike, but do not touch them with a knife, either to ſpread or cut them open, if you do they will be as heavy as lead, only when they are buttered and done, you may cut them croſs with a knife.

Note, Some flour will ſoak up a quart or three pints more water than other flour; then you muſt add more water, or ſhake in more flour in making up, for the dough muſt be as light as poſſible.

A Receipt for making Bread without Barm by the help of a Leaven.

TAKE a lump of dough, about two pounds of your laſt making, which has been raiſed by barm, keep it by you in a wooden veſſel, and cover it well with flour. This is your leaven: then the night before you intend to bake, put the ſaid leaven to a peck of flour, and work them well together with warm water. Let it lie in a dry wooden veſſel, well covered with a linen cloth and a blanket, and keep it in a warm place. This dough kept warm will riſe again next morning, and will be ſufficient to mix with two or three buſhels of flour, being worked up with warm water and a little ſalt. When it is well worked up, and thoroughly mixed with all the flour, let it be well covered with the linen and blanket, until you find it riſe; then knead it well, and work it up into bricks or loaves, making the loaves broad, and not ſo thick and high as is frequently done, by which means the bread will be better baked. Then bake your bread.

Always keep by you two or more pounds of the dough of your laſt baking well covered with flour to make leaven to ſerve from one baking day to another; the more leaven is put to the flour, the lighter and ſpungier the bread will be. The freſher the leaven, the bread will be the leſs four.

From the Dublin Society.

A Method to preſerve a large Stock of Yeaſt, which will keep and be of Uſe for ſeveral Months, either to make Bread or Cakes.

WHEN you have yeaſt in plenty, take a quantity of it, ſtir and work it well with a whiſk until it becomes liquid and thin, then get a large wooden platter, cooler, or tub, clean and dry, and with a ſoft bruſh, lay a thin layer of the yeaſt on the tub, and turn the mouth downwards that no duſt may fall upon it, but ſo that the air may get under to dry it. When that coat is very dry, then lay on another till you have a ſufficient quantity, even two

or

or three inches thick, to ſerve for ſeveral months, always taking care the yeaſt in the tub be very dry before you lay more on. When you have occaſion to uſe this yeaſt cut a piece off, and lay it in warm water; ſtir it together, and it will be fit for uſe. If it is for brewing, take a large handful of birch tied together, and dip it into the yeaſt and hang it up to dry; take great care no duſt comes to it, and ſo you may do as many as you pleaſe. When your beer is fit to ſet to work, throw in one of theſe, and it will make it work as well as if you had freſh yeaſt.

You muſt whip it about in the wort, and then let it lie; when the vat works well, take out the broom, and dry it again, and it will do for the next brewing.

Note, In the building of your oven for baking, obſerve that you make it round, low roofed, and a little mouth; then it will take leſs fire, and keep in the heat better than a long oven and high roofed, and will bake the bread better.

CHAP. XVIII.

JARRING CHERRIES, AND PRESERVES, &c.

To jar Cherries, Lady North's Way.

TAKE twelve pounds of cherries, ſtone them, put them in your preſerving pan, with three pounds of double-refined ſugar and a quart of water; then ſet them on the fire till they are ſcalding hot, take them off a little while, and ſet on the fire again. Boil them till they are tender, then ſprinkle them with half a pound of double-refined ſugar pounded, and ſkim them clean. Put them all together in a china bowl, let them ſtand in the ſyrup three days; drain them through a ſieve, take them out one by one, with the holes downwards on a wicker-ſieve, then ſet them in a ſtove to dry, and as they dry turn them upon clean ſieves. When they are dry enough, put a clean white ſheet of paper in a preſerving-pan, then put all the cherries in, with another clean white ſheet of paper on the top of them; cover them cloſe with a cloth, and ſet them over a cool fire till they ſweat. Take them off the fire, then let them ſtand till they are cold, and put them in boxes or jars to keep.

To

To dry Cherries.

TO four pounds of cherries put one pound of ſugar, and juſt put as much water to the ſugar as will wet it; when it is melted, make it boil; ſtone your cherries, put them in, and make them boil; ſkim them two or three times, take them off, and let them ſtand in the ſyrup two or three days, then boil your ſyrup and put to them again, but do not boil your cherries any more. Let them ſtand three or four days longer, then take them out, lay them in ſieves to dry, and lay them in the ſun, or in a ſlow oven to dry; when dry, lay them in rows in papers, and ſo a row of cherries, and a row of white paper in boxes.

To preſerve Cherries with the Leaves and Stalks green.

FIRST, dip the ſtalks and leaves in the beſt vinegar boiling hot, ſtick the ſprig upright in a ſieve till they are dry; in the mean time boil ſome double-refined ſugar to ſyrup, and dip the cherries, ſtalks, and leaves in the ſyrup, and juſt let them ſcald; lay them on a ſieve, and boil the ſugar to a candy height, then dip the cherries, ſtalks, leaves and all; then ſtick the branches in ſieves, and dry them as you do other ſweetmeats. They look very pretty at candle-light in a deſert.

To make Orange Marmalade.

TAKE the beſt Seville oranges, cut them in quarters, grate them to take out the bitterneſs, and put them in water, which you muſt ſhift twice or thrice a day, for three days. Then boil them, ſhifting the water till they are tender, ſhred them very ſmall; then pick out the ſkins and ſeeds from the meat which you pulled out, and put to the peel that is ſhred; and to a pound of that pulp take a pound of double-refined ſugar. Wet your ſugar with water, and let it boil up to a candy height (with a very quick fire) which you may know by the dropping of it, for it hangs like a hair; then take it off the fire, put in your pulp, ſtir it well together, then ſet it on the embers, and ſtir it till it is thick, but let it not boil. If you would have it cut like marmalade, add ſome jelly of pippins, and allow ſugar for it.

To make White Marmalade.

PARE and core the quinces as faſt as you can, then take to a pound of quinces (being cut in pieces, leſs than half quarters) three quarters of a pound of double-refined ſugar beat ſmall, then throw half

half the ſugar on the raw quinces, ſet it on a ſlow fire till the ſugar is melted, and the quinces tender; then put in the reſt of the ſugar, and boil it up as faſt as you can. When it is almoſt enough, put in ſome jelly and boil it apace; then put it up, and when it is quite cold cover it with white paper.

To preſerve Oranges whole.

TAKE the beſt Bermudas or Seville oranges you can get, and pare them with a penknife very thin, and lay your oranges in water three or four days, ſhifting them every day; then put them in a kettle with fair water, and put a board on them to keep them down in the water, and have a ſkillet on the fire with water, that may be ready to ſupply the kettle with boiling water; as it waſtes it muſt be filled up three or four times, while the oranges are doing, for they will take up ſeven or eight hours boiling; they muſt be boiled till a white ſtraw will run through them, then take them out, and ſcoop the ſeeds out of them very carefully, by making a little hole in the top, and weigh them. To every pound of oranges put a pound and three quarters of double-refined ſugar, beat well and ſifted through a clean lawn ſieve, fill your oranges with ſugar, and ſtrew ſome on them: let them lie a little while, and make your jelly thus:

Take two dozen of pippins or John apples, and ſlice them into water, and when they are boiled tender ſtrain the liquor from the pulp, and to every pound of oranges you muſt have a pint and a half of this liquor, and put to it three quarters of the ſugar you left in filling the oranges, ſet it on the fire, and let it boil, ſkim it well, and put it in a clean earthen pan till it is cold, then put it in your ſkillet; put in your oranges, with a ſmall bodkin job your oranges as they are boiling to let the ſyrup into them, ſtrew on the reſt of your ſugar whilſt they are boiling, and when they look clear take them up and put them in your glaſſes, put one in a glaſs juſt fit for them, and boil the ſyrup till it is almoſt a jelly, then fill up your glaſſes; when they are cold, paper them up, and keep them in a dry place.

To make Red Marmalade.

SCALD the quinces tender in water, then cut them in quarters, core and pare the pieces. To four pounds of quinces put three pounds of ſugar, and four pints of water; boil the ſugar and water to a ſyrup, then put in the quinces and cover it. Let it ſtand all night over a very little fire, but not to boil; when they are red enough, put in a porringer full of jelly, or more,

and

and boil them up as faſt as you can. When it is enough, put it up, but do not break the quinces too much.

Red Quinces whole.

TAKE ſix of the fineſt quinces, core and ſcald them tender, drain them from the water, and when they are cold pare them; then take their weight in good ſugar, a pint of water to every pound of ſugar, boil it to a ſyrup, ſkim it well, then put in the quinces, and let them ſtand all night; when they are red enough, boil them as the marmalade, with two porringers full of jelly. When they are as ſoft as you can run a ſtraw through them, put them into glaſſes; let the liquor boil till it is a jelly, and then pour it over the quinces.

Jelly for the Quinces.

TAKE ſome of the leſſer quinces, and wipe them with a clean coarſe cloth; cut them in quarters; put as much water as will cover them; let it boil apace till it is ſtrong of the quinces, then ſtrain it through a jelly-bag. If it be for white quinces, pick out the ſeeds, but none of the cores nor quinces pared.

To make Conſerve of Red-Roſes, or any other Flowers.

TAKE roſe-buds or any other flowers, and pick them, cut off the white part from the red, and put the red flowers and ſift them through a ſieve to take out the ſeeds; then weigh them, and to every pound of flowers take two pounds and a half of loaf-ſugar; beat the flowers pretty fine in a ſtone mortar, then by degrees put the ſugar to them, and beat it very well till it is well incorporated together; then put it into gallipots, tie it over with paper, over that a leather, and it will keep ſeven years.

To make Conſerve of Hips.

GATHER hips before they grow ſoft, cut off the heads and ſtalks, ſlit them in halves, take out all the ſeeds and white that is in them very clean, then put them into an earthen pan, and ſtir them every day, or they will grow mouldy. Let them ſtand till they are ſoft enough to rub them through a coarſe hair-ſieve, as the pulp comes take it off the ſieve: they are a dry berry, and will require pains to rub them through; then add its weight in ſugar, mix them well together without boiling, and keep it in deep gallipots for uſe.

To make Syrup of Roſes.

INFUSE three pounds of damaſk roſe-leaves in a gallon of warm water, in a well-glazed earthen pot, with a narrow mouth, for eight hours, which ſtop ſo cloſe that none of the virtue may exhale. When they have infuſed ſo long, heat the water again, ſqueeze them out, and put in three pounds more of roſe-leaves, to infuſe for eight hours more, then preſs them out very hard; then to every quart of this infuſion add four pounds of fine ſugar, and boil it to a ſyrup.

To make Syrup of Citron.

PARE and ſlice your citrons thin, lay them in a baſon, with layers of fine ſugar. The next day pour off the liquor into a glaſs, ſkim it, and clarify it over a gentle fire.

To make Syrup of Clove-Gilliflowers.

CLIP your gilliflowers, ſprinkle them with fair water, put them into an earthen pot, ſtop it up very cloſe, ſet it in a kettle of water, and let it boil for two hours; then ſtrain out the juice, put a pound and a half of ſugar to a pint of juice, put it into a ſkillet, ſet it on the fire, keep it ſtirring till the ſugar is all melted, do not let it boil; then ſet it by to cool, and put it into bottles.

To make Syrup of Peach-Bloſſoms.

INFUSE peach-bloſſoms in hot water, as much as will handſomely cover them. Let them ſtand in balneo, or in ſand, for twenty-four hours covered cloſe; then ſtrain out the flowers from the liquor, and put in freſh flowers. Let them ſtand to infuſe as before, then ſtrain them out, and to the liquor put freſh peach-bloſſoms the third time; and, if you pleaſe, a fourth time. Then to every pound of your infuſion add two pounds of double-refined ſugar; and ſetting it in ſand, or balneo, make a ſyrup, which keep for uſe.

To make Syrup of Quinces.

GRATE quinces, paſs their pulp through a cloth to extract the juice, ſet their juices in the ſun to ſettle, or before the fire, and by that means clarify it, for every four ounces of this juice take a pound of ſugar boiled brown. If the putting in the juice of the quinces ſhould check the boiling of the ſugar too much, give the ſyrup ſome boiling till it becomes pearled; then take it off the fire, and when cold, put it into the bottles.

To

To preſerve Apricots.

TAKE your apricots, ſtone and pare them thin, and take their weight in double-refined ſugar beaten and ſifted, put your apricots in a ſilver cup or tankard, cover them over with ſugar, and let them ſtand ſo all night. The next day put them in a preſerving-pan, ſet them on a gentle fire, and let them ſimmer a little while, then let them boil till tender and clear, taking them off ſometimes to turn and ſkim. Keep them under the liquor as they are doing, and with a ſmall clean bodkin or great needle job them, that the ſyrup may penetrate into them. When they are enough, take them up, and put them in glaſſes. Boil and ſkim your ſyrup; and when it is cold, put it on your apricots.

To preſerve Damſons whole.

YOU muſt take ſome damſons and cut them in pieces, put them in a ſkillet over the fire, with as much water as will cover them. When they are boiled and the liquor pretty ſtrong, ſtrain it out: add for every pound of the damſons wiped clean, a pound of ſingle-refined ſugar, put the third part of your ſugar into the liquor, ſet it over the fire, and when it ſimmers, put in the damſons. Let them have one good boil, and take them off for half an hour covered up cloſe; then ſet them on again, and let them ſimmer over the fire after turning them; then take them out and put them in a baſon, ſtrew all the ſugar that was left on them, and pour the hot liquor over them. Cover them up, and let them ſtand till next day, then boil them up again till they are enough. Take them up, and put them in pots; boil the liquor till it jellies, and pour it on them when it is almoſt cold; ſo paper them up.

To candy any Sort of Flowers.

TAKE the beſt treble-refined ſugar, break it into lumps, and dip it piece by piece into water, put them into a veſſel of ſilver, and melt them over the fire; when it juſt boils, ſtrain it, and ſet it on the fire again, and let it boil till it draws in hairs, which you may perceive by holding up your ſpoon; then put in the flowers, and ſet them in cups or glaſſes. When it is of a hard candy, break it in lumps, and lay it as high as you pleaſe. Dry it in a ſtove, or in the ſun, and it will look like ſugar-candy.

To preſerve Gooſeberries whole without ſtoning.

TAKE the largeſt preſerving gooſeberries, and pick off the black eye, but not the ſtalk, then ſet them over the fire in a pot

of water to ſcald, cover them very cloſe, but not boil or break, and when they are tender take them up into cold water; then take a pound and a half of double-refined ſugar to a pound of gooſeberries, and clarify the ſugar with water, a pint to a pound of ſugar, and when your ſyrup is cold, put the gooſeberries ſingle in your preſerving-pan, put the ſyrup to them, and ſet them on a gentle fire; let them boil, but not too faſt, leſt they break: and when they have boiled and you perceive that the ſugar has entered them, take them off; cover them with white paper, and ſet them by till the next day. Then take them out of the ſyrup, and boil the ſyrup till it begins to be ropy; ſkim it, and put it to them again, then ſet them on a gentle fire, and let them ſimmer gently, till you perceive the ſyrup will rope; then take them off, ſet them by till they are cold, cover them with paper, then boil ſome gooſeberries in fair water, and when the liquor is ſtrong enough, ſtrain it out. Let it ſtand to ſettle, and to every pint take a pound of double-refined ſugar, then make a jelly of it, put the gooſeberries in glaſſes, when they are cold; cover them with the jelly the next day, paper them wet, and then half dry the paper, that goes in the inſide, it cloſes down better, and then white paper over the glaſs. Set it in your ſtove, or a dry place.

To preſerve White Walnuts.

FIRST pare your walnuts till the white appears, and nothing elſe. You muſt be very careful in the doing of them, that they do not turn black, and as faſt as you do them throw them into ſalt and water, and let them lie till your ſugar is ready. Take three pounds of good loaf-ſugar, put it into your preſerving-pan, ſet it over a charcoal fire, and put as much water as will juſt wet the ſugar. Let it boil, then have ready ten or a dozen whites of eggs ſtrained and beat up to froth, cover your ſugar with the froth as it boils, and ſkim it; then boil it and ſkim it till it is as clear as cryſtal, then throw in your walnuts, juſt give them a boil till they are tender, then take them out, and lay them in a diſh to cool; when cool put them in your preſerving-pan, and when the ſugar is as warm as milk pour it over them; when quite cold, paper them down.

Thus clear your ſugar for all preſerves, apricots, peaches, gooſeberries, currants, &c.

To preſerve Walnuts Green.

WIPE them very clean, and lay them in ſtrong ſalt and water twenty-four hours; then take them out, and wipe them very clean,

clean, have ready a ſkillet of water boiling, throw them in, let them boil a minute, and take them out. Lay them on a coarſe cloth, and boil your ſugar as above; then juſt give your walnuts a ſcald in the ſugar, take them up and lay them to cool. Put them in your preſerving-pot, and pour on your ſyrup as above.

To preſerve the large Green-Plums.

FIRST dip the ſtalks and leaves in boiling vinegar; when they are dry have your ſyrup ready, and firſt give them a ſcald, and very carefully with a pin take off the ſkin; boil your ſugar to a candy height, and dip in your plums, hang them by the ſtalk to dry, and they will look finely tranſparent, and by hanging that way to dry, will have a clear drop at the top. You muſt take great care to clear your ſugar nicely.

A nice Way to preſerve Peaches.

PUT your peaches in boiling water, juſt give them a ſcald, but do not let them boil, take them out and put them in cold water, then dry them in a ſieve, and put them in long wide mouthed bottles: to half a dozen peaches take a quarter of a pound of ſugar, clarify it, pour it over your peaches, and fill the bottles with brandy. Stop them cloſe, and keep them in a cloſe place.

A ſecond Way to preſerve Peaches.

MAKE your ſyrup as above, and when it is clear juſt dip in your peaches, and take them out again, lay them on a diſh to cool, then put them into large wide-mouthed bottles, and when the ſyrup is cold pour it over them; let them ſtand till cold, and fill up the bottle with the beſt French brandy. Obſerve that you leave room enough for the peaches to be well covered with brandy, and cover the glaſs cloſe with a bladder and leather, and tie them cloſe down.

To make Quince Cakes.

YOU muſt let a pint of the ſyrup of quinces with a quart or two of raſpberries be boiled and clarified over a clear gentle fire, taking care that it be well ſkimmed from time to time; then add a pound and a half of ſugar, cauſe as much more to be brought to a candy height, and poured in hot. Let the whole be continually ſtirred about till it is almoſt cold, then ſpread it on plates, and cut it out into cakes.

CHAP. XIX.

To make Anchovies, Vermicelli, Catchup, Vinegar; and to keep Artichokes, French Beans, &c.

To make Anchovies.

TO a peck of ſprats, two pounds of common ſalt, a quarter of a pound of bay-ſalt, four pounds of ſalt-petre, two ounces of ſal-prunella, two penny-worth of cochineal; pound all in a mortar, put them into a ſtone pot, a row of ſprats, a layer of your compound, and ſo on to the top alternately. Preſs them hard down, cover them cloſe, let them ſtand ſix months, and they will be fit for uſe. Obſerve that your ſprats be very freſh, and do not waſh or wipe them, but juſt take them as they come out of the water.

To pickle Smelts, where you have plenty.

TAKE a quarter of a peck of ſmelts, half an ounce of pepper, half an ounce of nutmeg, a quarter of an ounce of mace, half an ounce of petre-ſalt, a quarter of a pound of common ſalt, beat all very fine, waſh and clean the ſmelts, gut them, then lay them in rows in a jar, and between every layer of ſmelts ſtrew the ſeaſoning with four or five bay-leaves, then boil red wine, and pour over them enough to cover them. Cover them with a plate, and when cold tie them down cloſe. They exceed anchovies.

To make Vermicelli.

MIX yolks of eggs and flour together in a pretty ſtiff paſte, ſo as you can work it up cleverly, and roll it as thin as it is poſſible to roll the paſte. Let it dry in the ſun; when it is quite dry, with a very ſharp knife cut it as thin as poſſible, and keep it in a dry place. It will run up like little worms, as vermicelli does; though the beſt way is to run it through a coarſe ſieve, whilſt the paſte is ſoft. If you want ſome to be made in haſte, dry it by the fire, and cut it ſmall. It will dry by the fire in a quarter of an hour. This far exceeds what comes from abroad, being freſher.

To make Catchup.

TAKE the large flaps of muſhrooms, pick nothing but the ſtraws and dirt from them, then lay them in a broad earthen pan, ſtrew a good deal of ſalt over them, let them lie till next morning,

ing, then with your hand break them, put them into a ſtew-pan, let them boil a minute or two, then ſtrain them through a coarſe cloth, and wring it hard. Take out all the juice, let it ſtand to ſettle; then pour it off clear, run it through a thick flannel bag, (ſome filter it through brown paper, but that is a very tedious way), then boil it; to a quart of the liquor put a quarter of an ounce of whole ginger, and half a quarter of an ounce of whole pepper. Boil it briſkly a quarter of an hour; then ſtrain it, and when it is cold, put it into pint bottles. In each bottle put four or five blades of mace, and ſix cloves, cork it tight, and it will keep two years. This gives the beſt flavour of the muſhrooms to any ſauce. If you put to a pint of this catchup a pint of mum, it will taſte like foreign catchup.

Another Way to make Catchup.

TAKE the large flaps, and ſalt them as above; boil the liquor, ſtrain it through a thick flannel bag; to a quart of that liquor put a quart of ſtale beer, a large ſtick of horſe-raddiſh cut in little ſlips, five or ſix bay-leaves, an onion ſtuck with twenty or thirty cloves, a quarter of an ounce of mace, a quarter of an ounce of nutmegs beat, a quarter of an ounce of black and white pepper, a quarter of an ounce of all-ſpice, and four or five races of ginger. Cover it cloſe, and let it ſimmer very ſoftly till about one third is waſted; then ſtrain it through a flannel bag: when it is cold bottle it in pint bottles, cork it cloſe, and it will keep a great while: you may put red-wine in the room of beer; ſome put in a head of garlick, but I think that ſpoils it. The other receipt you have in the chapter for the Sea.

Artichokes to keep all the Year.

BOIL as many artichokes as you intend to keep; boil them ſo as juſt the leaves will come out; then pull off all the leaves and choke, cut them from the ſtrings, lay them on a tin-plate, and put them in an oven where tarts are drawn, let them ſtand till the oven is heated again, take them out before the wood is put in, and ſet them in again, after the tarts are drawn; ſo do till they are as dry as a board, then put them in a paper bag, and hang them in a dry place. You ſhould lay them in warm water three or four hours before you uſe them, ſhifting the water often. Let the laſt water be boiling hot; they will be very tender, and eat as fine as freſh ones. You need not dry all your bottoms at once, as the leaves are good to eat: ſo boil a dozen at a time, and ſave the bottoms for this uſe.

To keep French Beans all the Year.

TAKE fine young beans, gather them on a very fine day, have a large ſtone-jar ready, clean and dry, lay a layer of ſalt at the bottom, and then a layer of beans, then ſalt, and then beans, and ſo on till the jar is full; cover them with ſalt, tie a coarſe cloth over them and a board on that, and then a weight to keep it cloſe from all air; ſet them in a dry cellar, and when you uſe them cover them cloſe again; waſh them you took out very clean, and let them lie in ſoft-water twenty-four hours, ſhifting the water often; when you boil them do not put any ſalt in the water. The beſt way of dreſſing them is, boil them with juſt the white heart of a ſmall cabbage, then drain them, chop the cabbage, and put both into a ſauce-pan with a piece of butter as big as an egg, rolled in flour, ſhake a little pepper, put in a quarter of a pint of good gravy, let them ſtew ten minutes, and then diſh them up for a ſide-diſh. A pint of beans to the cabbage. You may do more or leſs, juſt as you pleaſe.

To keep Green Peas till Chriſtmas.

TAKE fine young peas, ſhell them, throw them into boiling water with ſome ſalt in, let them boil five or ſix minutes, throw them into a cullender to drain; then lay a cloth four or five times double on a table, and ſpread them on; dry them very well, and have your bottles ready, fill them and cover them with mutton-ſat tried; when it is a little cool fill the necks almoſt to the top, cork them, tie a bladder and a lath over them, and ſet them in a cool dry place. When you uſe them boil your water, put in a little ſalt, ſome ſugar, and a piece of butter; when they are boiled enough, throw them into a ſieve to drain, then put them into a ſauce-pan with a good piece of butter; keep ſhaking it round all the time till the butter is melted, then turn them into a diſh, and ſend them to table.

Another Way to preſerve Green Peas.

GATHER your peas on a very dry day, when they are neither old, nor too young, ſhell them, and have ready ſome quart bottles with little mouths, being well dried; fill the bottles and cork them well, have ready a pipkin of roſin melted, into which dip the necks of the bottles, and ſet them in a very dry place that is cool.

To keep Green Gooſeberries till Chriſtmas.

PICK your large green gooſeberries on a dry day, have ready your bottles clean and dry, fill the bottles and cork them, ſet them

them in a kettle of water up to the neck, let the water boil very ſoftly till you find the gooſeberries are coddled, take them out, and put in the reſt of the bottles till all are done; then have ready ſome roſin melted in a pipkin, dip the necks of the bottles in, and that will keep all air from coming at the cork, keep them in a cold dry place where no damp is, and they will bake as red as a cherry. You may keep them without ſcalding, but then the ſkins will not be ſo tender, nor bake ſo fine.

To keep Red Gooſeberries.

PICK them when full ripe, to each quart of gooſeberries put a quarter of a pound of Liſbon ſugar, and to each quarter of a pound of ſugar put a quarter of a pint of water, let it boil, then put in your gooſeberries, and let them boil ſoftly two or three minutes, then pour them into little ſtone-jars; when cold cover them up and keep them for uſe; they make fine pies with little trouble. Yon may preſs them through a cullender; to a quart of pulp put half a pound of fine Liſbon ſugar, keep ſtirring over the fire till both be well mixed and boiled, and pour it into a ſtone-jar; when cold cover it with white paper, and it makes very pretty tarts or puffs.

To keep Walnuts all the Year.

TAKE a large jar, a layer of ſea-ſand at the bottom, then a layer of walnuts, then ſand, then the nuts, and ſo on till the jar is full; and be ſure they do not touch each other in any of the layers. When you would uſe them, lay them in warm water for an hour, ſhift the water as it cools; then rub them dry, and they will peel well and eat ſweet. Lemons will keep thus covered better than any other way.

Another Way to keep Lemons.

TAKE the fine large fruit that are quite ſound and good, and take a fine packthread about a quarter of a yard long, run it through the hard nib at the end of the lemon; then tie the ſtring together, and hang it on a little hook in an airy dry place; ſo do as many as you pleaſe, but be ſure they do not touch one another, nor any thing elſe, but hang as high as you can. Thus you may keep pears, &c. only tying the ſtring to the ſtalk.

To keep White Bullice, Pear-Plums, or Damſons, &c. for Tarts or Pies.

GATHER them when full grown, and juſt as they begin to turn. Pick all the largeſt out, ſave about two thirds of the fruit, the other third put as much water to as you think will cover the reſt. Let them boil, and ſkim them; when the fruit is boiled very ſoft; then ſtrain it through a coarſe hair-ſieve; and to every quart of this liquor put a pound and a half of ſugar, boil it, and ſkim it very well; then throw in your fruit, juſt give them a ſcald; take them off the fire, and when cold put them into bottles with wide mouths, pour your ſyrup over them, lay a piece of white paper over them, and cover them with oil. Be ſure to take the oil well off when you uſe them, and do not put them in larger bottles than you think you ſhall make uſe of at a time, becauſe all theſe ſorts of fruits ſpoil with the air.

To make Vinegar.

TO every gallon of water put a pound of coarſe Liſbon ſugar, let it boil, and keep ſkimming it as long as them ſcum riſes; then pour it into tubs, and when it is as cold as beer to work, toaſt a good toaſt, and rub it over with yeaſt. Let it work twenty-four hours; then have ready a veſſel iron-hooped, and well painted, fixed in a place where the ſun has full power, and fix it ſo as not to have any occaſion to move it. When you draw it off, then fill your veſſels, lay a tile on the bung to keep the duſt out. Make it in March, and it will be fit to uſe in June or July. Draw it off into little ſtone bottles the latter end of June or beginning of July, let it ſtand till you want to uſe it, and it will never foul any more; but when you go to draw it off, and you find it is not ſour enough, let it ſtand a month longer before you draw it off. For pickles to go abroad uſe this vinegar alone; but in England you will be obliged, when you pickle, to put one half cold ſpring-water to it, and then it will be full ſour with this vinegar. You need not boil unleſs you pleaſe, for almoſt any ſort of pickles, it will keep them quite good. It will keep walnuts very fine without boiling, even to go to the Indies; but then do not put water to it. For green pickles, you may pour it ſcalding hot on two or three times. All other ſort of pickles you need not boil it. Muſhrooms only waſh them clean, dry them, put them into little bottles, with a nutmeg juſt ſcalded in vinegar, and ſliced (whilſt it is hot) very thin, and a few blades of mace; then fill up the bottle with the cold vinegar and

ſpring-water, pour the mutton fat tried over it, and tie a bladder and leather over the top. Theſe muſhrooms will not be ſo white, but as finely taſted as if they were juſt gathered; and a ſpoonful of this pickle will give ſauce a very fine flavour.

White walnuts, ſuckers, and onions, and all white pickles, do in the ſame manner, after they are ready for the pickle.

To fry Smelts.

LAY your ſmelts in a marinade of vinegar, ſalt, pepper, and bay-leaves, and cloves for a few hours; then dry them in a napkin, drudge them well with flour, and have ready ſome butter hot in a ſtew-pan. Fry them quick, lay them in your diſh, and garniſh with fried parſley.

To roaſt a Pound of Butter.

LAY it in ſalt and water two or three hours, then ſpit it, and rub it all over with crumbs of bread, with a little grated nutmeg, lay it to the fire, and as it roaſts, baſte it with the yolks of two eggs, and then with crumbs of bread all the time it is a roaſting; but have ready a pint of oyſters ſtewed in their own liquor, and lay in the diſh under the butter; when the bread has ſoaked up all the butter, brown the outſide, and lay it on your oyſters. Your fire muſt be very ſlow.

To raiſe a Sallad in Two Hours at the Fire.

TAKE freſh horſe-dung hot, lay it in a tub near the fire, then ſprinkle ſome muſtard-ſeeds thick on it, lay a thin layer of horſe-dung over it, cover it cloſe and keep it by the fire, and it will riſe high enough to cut in two hours.

CHAP. XX.

DISTILLING.

To diſtil Walnut-Water.

TAKE a peck of fine green walnuts, bruiſe them well in a large mortar, put them in a pan, with a handful of baum bruiſed, put two quarts of good French brandy to them, cover them

them close, and let them lie three days; the next day distil them in a cold still; from this quantity draw three quarts, which you may do in a day.

How to use this Ordinary Still.

YOU must lay the plate, then wood-ashes thick at the bottom, then the iron-pan, which you are to fill with your walnuts and liquor; then put on the head of the still, make a pretty brisk fire till the still begins to drop, then slacken it so as just to have enough to keep the still at work, mind all the time to keep a wet cloth all over the head of the still all the time it is at work, and always observe not to let the still work longer than the liquor is good, and take great care you do not burn the still; and thus you may distil what you please. If you draw the still too far it will burn, and give your liquor a bad taste.

To make Treacle-Water.

TAKE the juice of green walnuts four pounds, of rue, carduus, marygold, and baum, of each three pounds, roots of butter-bur half a pound, roots of burdock one pound, angelica and masterwort, of each half a pound, leaves of scordium six handfuls, Venice treacle and mithridate of each half a pound, old Canary wine two pounds, white wine vinegar six pounds, juice of lemon six pounds; and distil this in an alembic.

To make Black Cherry-Water.

TAKE six pounds of black cherries, and bruise them small; then put to them the tops of rosemary, sweet-marjoram, spear-mint, angelica, baum, marygold flowers, of each a handful, dried violets one ounce, anise-seeds and sweet-fennel seeds, of each half an ounce bruised; cut the herbs small, mix all together, and distil them off in a cold still.

To make Hysterical-Water.

TAKE betony, roots of lovage, seeds of wild parsnips, of each two ounces, roots of single-piony four ounces, of misletoe of the oak three ounces, myrrh a quarter of an ounce, castor half an ounce; beat all these together and add to them a quarter of a pound of dried millepedes: pour on these three quarts of mugwort-water, and two quarts of brandy; let them stand in a close vessel eight days, then distil it in a cold still pasted up. You may draw off nine pints of water, and sweeten it to your taste. Mix all together, and bottle it up.

To

To diſtil Red-Roſe Buds.

WET your roſes in fair water; four gallons of roſes will take near two gallons of water, then ſtill them in a cold ſtill; take the ſame ſtilled water, and put into it as many freſh roſes as it will wet, then ſtill them again.

Mint, baum, parſley, and penny-royal water, diſtil the ſame way.

To make Plague-Water.

Roots.	Flowers.	Seeds.
Angelica,	Wormwood,	Hart's-tongue,
Dragon,	Succory,	Horehound,
Maywort,	Hyſop,	Fennel,
Mint,	Agrimony,	Melilot,
Rue,	Fennel,	St. John-wort,
Carduus,	Cowſlips,	Comfrey,
Origany,	Poppies,	Feverfew,
Winter-ſavoury,	Plantain,	Red roſe-leaves,
Broad thyme,	Setfoyl,	Wood-ſorrel,
Roſemary,	Vocvain,	Pellitory of the wall,
Pimpernell,	Maidenhair,	Heart's-eaſe,
Sage,	Motherwort,	Centaury,
Fumatory,	Cowage,	Sea-drink, a good handful of
Coltsfoot,	Golden-rod,	each of the aforeſaid things.
Scabeous,	Gromwell,	Gentian-root,
Borrage,	Dill.	Dock-root,
Saxafrage,		Butterbur-root,
Betony,		Piony-root,
Liverwort,		Bay-berries,
Germander.		Juniper-berries, of each of
		theſe a pound.

One ounce of nutmegs, one ounce of cloves, and half an ounce of mace; pick the herbs and flowers, and ſhred them a little. Cut the roots, bruiſe the berries, and pound the ſpices fine; take a peck of green walnuts, and chop them ſmall; mix all theſe together, and lay them to ſteep in ſack lees, or any white-wine lees, if not in good ſpirits; but wine lees are beſt. Let them lie a week or better; be ſure to ſtir them once a day with a ſtick, and keep them cloſe covered, then ſtill them in an alembic with a ſlow fire, and take care your ſtill does not burn. The firſt, ſecond, and third running is good, and ſome of the fourth. Let them ſtand till cold, then put them together.

To make Surfeit-Water.

YOU muſt take ſcurvy-graſs, brook-lime, water-creſſes, Roman wormwood, rue, mint, baum, ſage, clivers, of each one handful; green merery two handfuls; poppies, if freſh half a peck, if dry a quarter of a peck; cochineal, ſix pennyworth, ſaffron, ſix pennyworth; aniſe-ſeeds, carraway-ſeeds, coriander-ſeeds, cardamom-ſeeds, of each an ounce; liquorice two ounces ſcraped, figs ſplit a pound, raiſins of the ſun ſtoned a pound, juniper-berries an ounce bruiſed, nutmeg an ounce beat, mace an ounce bruiſed, ſweet fennel-ſeeds an ounce bruiſed, a few flowers of roſemary, marygold and ſage-flowers: put all theſe into a large ſtone-jar, and put to them three gallons of French brandy; cover it cloſe, and let it ſtand near the fire for three weeks. Stir it three times a week, and be ſure to keep it cloſe ſtopped, and then ſtrain it off; bottle your liquor, and pour on the ingredients a gallon more of French brandy. Let it ſtand a week, ſtirring it once a day, then diſtil it in a cold ſtill, and this will make a fine white ſurfeit-water.

You may make this water at any time of the year, if you live at London, becauſe the ingredients are always to be had either green or dry; but it is the beſt made in ſummer.

To make Milk-Water.

TAKE two good handfuls of wormwood, as much carduus, as much rue, four handfuls of mint, as much baum, half as much angelica; cut theſe a little, put them into a cold ſtill, and put to them three quarts of milk. Let your fire be quick till your ſtill drops, and then ſlacken your fire. You may draw off two quarts. The firſt quart will keep all the year.

How to diſtil vinegar you have in the chapter of Pickles.

CHAP.

CHAP. XXI.

HOW TO MARKET.

And the Seaſons of the Year for Butchers Meat, Poultry, Fiſh, Herbs, Roots, &c. and Fruit.

Pieces in a Bullock.

THE head, tongue, palate; the entrails are the ſweetbreads, kidneys, ſkirts, and tripe; there is the double, the roll, and the reed-tripe.

The Fore-Quarter.

FIRST is the haunch; which includes the clod, marrow-bone, ſhin, and the ſticking-piece, that is the neck-end. The next is the leg of mutton-piece, which has part of the blade-bone; then the chuck, the briſket, the fore ribs, and middle rib, which is called the chuck-rib.

The Hind-Quarter.

FIRST ſirloin and rump, the thin and thick-flank, the veiny-piece, then the iſch-bone, or chuck-bone, buttock, and leg.

In a Sheep.

THE head and pluck; which includes the liver, lights, heart, ſweetbreads, and melt.

The Fore-Quarter.

The neck, breaſt, and ſhoulder.

The Hind-Quarter.

THE leg and loin. The two loins together is called a chine of mutton, which is a fine joint when it is the little fat mutton.

In a Calf.

THE head and inwards are the pluck; which contains the heart, liver, lights, nut, and melt, and what they call the ſkirts, (which eat finely broiled), the throat-ſweetbread, and the wind-pipe-ſweetbread, which is the fineſt.

The fore-quarter is the ſhoulder, neck, and breaſt.

The

The hind-quarter is the leg, which contains the knuckle and fillet, then the loin.

In a Houſe-Lamb.

THE head and pluck, that is the liver, lights, heart, nut, and melt. Then there is the fry, which is the ſweetbreads, lamb-ſtones, and ſkirts, with ſome of the liver.

The fore-quarter is the ſhoulder, neck, and breaſt together.

The hind-quarter is the leg and loin. This is in high ſeaſon at Chriſtmas, but laſts all the year.

Graſs-lamb comes in in April or May, according to the ſeaſon of the year, and holds good till the middle of Auguſt.

In a Hog.

THE head and inwards; and that is the haſlet, which is the liver and crow, kidney and ſkirts. It is mixed with a great deal of ſage and ſweet herbs, pepper, ſalt, and ſpice, ſo rolled in the caul and roaſted: then there are the chitterlins and the guts, which are cleaned for ſauſages.

The fore-quarter is the fore-loin and ſpring; if a large hog, you may cut a ſpare-rib off.

The hind-quarter only leg and loin.

A Bacon Hog.

THIS is cut different, becauſe of making hams, bacon, and pickled pork. Here you have fine ſpare-ribs, chines, and griſkins, and fat for hog's-lard. The liver and crow is much admired fried with bacon; the feet and ears are both equally good ſouſed.

Pork comes in ſeaſon at Bartholomew-tide, and holds good till Lady-day.

How to chuſe BUTCHERS MEAT.

To chuſe Lamb.

IN a fore-quarter of lamb mind the neck-vein; if it be an azure blue it is new and good, but if greeniſh or yellowiſh, it is near tainting, if not tainted already. In the hinder-quarter, ſmell under the kidney, and try the knuckle; if you meet with a faint ſcent, and the knuckle be limber, it is ſtale killed. For a lamb's-head, mind the eyes; if they be ſunk or wrinkled, it is ſtale; if plump and lively, it is new and ſweet.

Veal.

Veal.

IF the bloody vein in the ſhoulder looks blue, or a bright red, it is new killed; but if blackiſh, greeniſh, or yellowiſh, it is flabby and ſtale; if wrapped in wet cloths, ſmell whether it be muſty or not. The loin firſt taints under the kidney, and the fleſh, if ſtale killed, will be ſoft and ſlimy.

The breaſt and neck taints firſt at the upper-end, and you will perceive ſome duſky, yellowiſh, or greeniſh appearance; the ſweetbread on the breaſt will be clammy, otherwiſe it is freſh and good. The leg is known to be new by the ſtiffneſs of the joint; if limber and the fleſh ſeems clammy, and has green or yellowiſh ſpecks, it is ſtale. The head is known as the lamb's. The fleſh of a bull-calf is more red and firm than that of a cow-calf, and the fat more hard and curdled.

Mutton.

IF the mutton be young, the fleſh will pinch tender; if old, it will wrinkle and remain ſo; if young, the fat will eaſily part from the lean; if old, it will ſtick by ſtrings and ſkins; if ram-mutton, the fat feels ſpungy, the fleſh cloſe-grained and tough, not riſing again, when dented with your finger; if ewe-mutton, the fleſh is paler than wether-mutton, a cloſer grain, and eaſily parting. If there be a rot, the fleſh will be paliſh, and the fat a faint whitiſh, inclining to yellow, and the fleſh will be looſe at the bone. If you ſqueeze it hard, ſome drops of water will ſtand up like ſweat; as to the newneſs and ſtaleneſs, the ſame is to be obſerved as by lamb.

Beef.

IF it be right ox-beef, it will have an open grain; if young, a tender and oily ſmoothneſs; if rough and ſpungy, it is old, or inclining to be ſo, except neck, briſket, and ſuch parts as are very fibrous, which in young meat will be more rough than in other parts. A carnation pleaſant colour betokens good ſpending meat, the ſuet a curious white; yellowiſh is not ſo good.

Cow-beef is leſs bound and cloſer grained than the ox, the fat whiter, but the lean ſomewhat paler; if young, the dent you make with your finger will riſe again in a little time.

Bull-beef is of a cloſe grain, deep duſky red, tough in pinching, the fat, ſkinny, hard, and has a rammiſh rank ſmell; and for newneſs and ſtaleneſs, this fleſh bought freſh has but few ſigns, the more material is its clammineſs, and

the reſt your ſmell will inform you. If it be bruiſed, theſe places will look more duſky or blackiſh than the reſt.

Pork.

IF it be young, the lean will break in pinching between your fingers, and if you nip the ſkin with your nails, it will make a dent; alſo if the fat be ſoft and pulpy, in a manner like lard; if the lean be tough, and the fat flabby and ſpungy, feeling rough, it is old; eſpecially if the rind be ſtubborn, and you cannot nip it with your nails.

If of a boar, though young, or of a hog gelded at full growth, the fleſh will be hard, tough, reddiſh, and rammiſh of ſmell; the fat ſkinny and hard; the ſkin very thick and tough, and pinched up will immediately fall again.

As for old and new killed, try the legs, hands, and ſprings, by putting your finger under the bone that comes out; for if it be tainted, you will there find it by ſmelling your finger; beſides the ſkin will be ſweaty and clammy when ſtale, but cool and ſmooth when new.

If you find little kernels in the fat of the pork, like hail-ſhot, if many, it is meaſly, and dangerous to be eaten.

How to chuſe Brawn, Veniſon, Weſtphalia Hams, &c.

BRAWN is known to be old or young by the extraordinay or moderate thickneſs of the rind; the thick is old, the moderate is young. If the rind and fat be very tender, it is not boar-brawn, but barrow or ſow.

Veniſon.

TRY the haunches or ſhoulders under the bones that come out, with your finger or knife, and as the ſcent is ſweet or rank, it is new or ſtale; and the like of the ſides in the moſt fleſhy parts: if tainted they will look greeniſh in ſome places, or more than ordinary black. Look on the hoofs, and if the clefts are very wide and rough, it is old; if cloſe and ſmooth, it is young.

The Seaſon for Veniſon.

THE buck-veniſon begins in May, and is in high ſeaſon till All-Hallows-day; the doe is in ſeaſon from Michaelmas to the end of December, or ſometimes to the end of January.

Weſtphalia

Weſtphalia Hams, and Engliſh Bacon.

PUT a knife under the bone that ſticks out of the ham, and if it comes out in a manner clean, and has a curious flavour, it is ſweet and good; if much ſmeared and dulled, it is tainted or ruſty.

Engliſh gammons are tried the ſame way; and for other parts try the fat; if it be white, oily in feeling, does not break or crumble, good; but if the contrary, and the lean has ſome little ſtreaks of yellow, it is ruſty or will ſoon be ſo.

To chuſe Butter, Cheeſe, and Eggs.

WHEN you buy butter, truſt not to that which will be given you to taſte, but try in the middle, and if your ſmell and taſte be good, you cannot be deceived.

Cheeſe is to be choſen by its moiſt and ſmooth coat; if old cheeſe be rough-coated, rugged, or dry at top, beware of little worms or mites. If it be over-full of holes, moiſt or ſpungy, is ſubject to maggots. If any ſoft or periſhed place appear on the outſide, try how deep it goes, for the greater part may be hid within.

Eggs, hold the great end to your tongue; if it feels warm, be ſure it is new; if cold, it is bad, and ſo in proportion to the heat and cold, ſo is the goodneſs of the egg. Another way to know a good egg is to put the egg into a pan of cold water, the freſher the egg the ſooner it will fall to the bottom; if rotten, it will ſwim at the top. This is alſo a ſure way not to be deceived. As to the keeping of them, pitch them all with the ſmall end downwards in fine wood-aſhes, turning them once a week end-ways, and they will keep ſome months.

Poultry in Seaſon.

JANUARY. Hen-turkeys, capons, pullets with eggs, fowls, chickens, hares, all ſorts of wild-fowl, tame-rabbits, and tame-pigeons.

February. Turkeys, and pullets with eggs, capons, fowls, ſmall chickens, hares, all ſorts of wild-fowl, (which in this month begin to decline), tame and wild-pigeons, tame-rabbits, green-geeſe, young ducklings, and turkey-poults.

March. This month the ſame as the preceding month; and in this month wild-fowl goes quite out.

April. Pullets, ſpring fowls, chickens, pigeons, young wild-rabbits, leverets, young geeſe, ducklings, and turkey-poults.

May, and June. The ſame.

July. The ſame; with young partridges, pheaſants, and wild-ducks, called flappers or moulters.

Auguſt. The ſame.

September, October, November, and December. In theſe months all ſorts of fowl, both wild and tame, are in ſeaſon; and in the three laſt, is the full ſeaſon for all manner of wild-fowl.

How to chuſe POULTRY.

To know whether a Capon is a true one, young or old, new or ſtale.

IF he be young his ſpurs are ſhort, and his legs ſmooth; if a true capon, a fat vein on the ſide of his breaſt, the comb pale, and a thick belly and rump: if new, he will have a cloſe hard vent; if ſtale, a looſe open vent.

A Cock or Hen Turkey, Turkey-Poults.

IF the cock be young, his legs will be black and ſmooth, and his ſpurs ſhort; if ſtale, his eyes will be ſunk in his head, and the feet dry; if new, the eyes lively and feet limber. Obſerve the like by the hen, and moreover if ſhe be with egg, ſhe will have a ſoft open vent; if not a hard cloſe vent. Turkey-poults are known the ſame way, and their age cannot deceive you.

A Cock, Hen, &c.

IF young, his ſpurs are ſhort and dubbed, but take particular notice they are not pared nor ſcraped: if old, he will have an open vent; but if new, a cloſe hard vent: and ſo of a hen, for newneſs or ſtaleneſs; if old, her legs and comb are rough; if young ſmooth.

A Tame Gooſe, Wild Gooſe, and Bran Gooſe.

IF the bill be yellowiſh, and ſhe has but few hairs, ſhe is young; but if full of hairs, and the bill and foot red, ſhe is old; if new, limber-footed: if ſtale, dry footed. And ſo of a wild-gooſe, and bran gooſe.

Wild and Tame Ducks.

THE duck, when fat, is hard and thick on the belly, but if not, thin and lean; if new, limber-footed; if ſtale, dry footed. A true wild-duck has a reddiſh foot, ſmaller than the tame one.

Goodwetts, Marle, Knots, Ruffs, Gull, Dotterels, and Wheat-Ears.

IF theſe be old, their legs will be rough; if young, ſmooth; if fat, a fat rump; if new, limber-footed; if ſtale, dry-footed.

Pheaſant,

Pheaſant, Cock and Hen.

THE cock when young, has dubbed ſpurs: when old, ſharp ſmall ſpurs; if new, a fat vent; and if ſtale, an open flabby one. The hen, if young, has ſmooth legs, and her fleſh of a curious grain; if with egg, ſhe will have a ſoft open vent, and if not, a cloſe one. For newneſs or ſtaleneſs, as the cock.

Heath and Pheaſant-Poults.

IF new, they will be ſtiff and white in the vent, and the feet limber; if fat, they will have a hard vent; if ſtale, dry-footed and limber; and if touched, they will peel.

Heath-Cock and Hen.

IF young, they have ſmooth legs and bills; and if old, rough. For the reſt, they are known as the foregoing.

Partridge, Cock and Hen.

THE bill white, and the legs bluiſh, ſhew age; for if young, the bill is black and legs yellowiſh; if new, a faſt vent; if ſtale, a green and open one. If their crops be full, and they have fed on green wheat, they may taint there; and for this ſmell in their mouth.

Woodcock and Snipe.

THE woodcock, if fat, is thick and hard; if new, limber-footed; when ſtale, dry-footed; or if their noſes are ſnotty, and their throats muddy and mooriſh, they are naught. A ſnipe, if fat, has a fat vein in the ſide under the wing, and in the vent feels thick; for the reſt, like the woodcock.

Doves and Pigeons.

TO know the turtle-dove, look for a bluiſh ring round his neck, and the reſt moſtly white: the ſtock-dove is bigger; and the ring-dove is leſs than the ſtock-dove. The dove-houſe pigeons, when old, are red-legged; if new and fat, they will feel full and fat in the vent, and are limber-footed; but if ſtale, a flabby and green vent.

And ſo green or grey-plover, fieldfare, blackbird, thruſh, larks, &c.

Of Hare, Leveret, or Rabbit.

HARE will be whitiſh and ſtiff, if new and clean killed; if ſtale, the fleſh blackiſh in moſt parts and the body limber, if the cleft in her lips ſpread very much, and her claws wide and ragged, ſhe is old, and the contrary young; if the hare be young, the ears will tear like a piece of brown-paper; if old, dry and tough. To know a true leveret, feel on the fore-leg near the foot, and if there be a ſmall bone or knob it is right, if not, it is a hare: for the reſt obſerve as in a hare. A rabbit, if ſtale, will be limber and ſlimy; if new, white and ſtiff; if old, her claws are very long and rough, the wool mottled with grey hairs; if young, the claws and wool ſmooth.

FISH in SEASON.

Candlemas Quarter.

LOBSTERS, crabs, craw-fiſh, river craw-fiſh, guard-fiſh, mackrel, bream, barbel, roach, ſhad or alloc, lamprey or lamper-eels, dace, bleak, prawns, and horſe-mackrel.

The eels that are taken in running water, are better than pond eels; of theſe the ſilver ones are moſt eſteemed.

Midſummer Quarter.

TURBOTS and trouts, ſoals, grigs, and ſhafflings and glout, tenes, ſalmon, dolphin, flying-fiſh, ſheep-head, tollis, both land and ſea, ſturgeon, ſeale, chubb, lobſters, and crabs.

Sturgeon is a fiſh commonly found in the northern ſeas; but now and then we find them in our great rivers, the Thames, the Severn, and the Tyne. This fiſh is of a very large ſize, and will ſometimes meaſure eighteen feet in length. They are much eſteemed when freſh, cut in pieces, roaſted, baked, or pickled for cold treats. The cavier is eſteemed a dainty, which is the ſpawn of this fiſh. The latter end of this quarter come ſmelts.

Michaelmas Quarter.

COD and haddock, coal-fiſh white and pouting hake, lyng, tuſke and mullet, red and grey, weaver, gurnet, rocket, herrings, ſprats, ſoals, and flounders, plaiſe, dabs and ſmeare dabs, eels, chars, ſcate, thornback and homlyn, kinſon, oyſters and ſcollops, ſalmon, ſea-pearch and carp, pike, tench, and ſea-tench.

Scate-maides are black, and thornback-maides white. Gray baſs comes with the mullet.

In this quarter are fine ſmelts, and hold till after Chriſtmas.

There are two ſorts of mullets, the ſea-mullet and river-mullet; both equally good.

Chriſtmas Quarter.

DOREY, brile, gudgeons, gollin, ſmelts, crouch, perch, anchovy and loach, ſcollop and wilks, periwinkles, cockles, muſſels, geare, bearbet and hollebet.

How to chuſe FISH.

To chuſe Salmon, Pike, Trout, Carp, Tench, Grailing, Barbel, Chub, Ruff, Eel, Whiting, Smelt, Shad, &c.

ALL theſe are known to be new or ſtale by the colour of their gills, their eaſineſs or hardneſs to open, the hanging or keeping up their fins, the ſtanding out or ſinking of their eyes, &c. and by ſmelling their gills.

Turbot.

HE is choſen by his thickneſs and plumpneſs; and if his belly be of a cream colour, he muſt ſpend well; but if thin, and his belly of a bluiſh white, he will eat very looſe.

Cod and Codling.

CHUSE him by his thickneſs towards his head, and the whiteneſs of his fleſh when it is cut: and ſo of a codling.

Lyng.

FOR dried lyng, chuſe that which is thickeſt in the poll, and the fleſh of the brighteſt yellow.

Scate and Thornback.

THESE are choſen by their thickneſs, and the ſhe-ſcate is the ſweeteſt, eſpecially if large.

Soals.

THESE are choſen by their thickneſs and ſtiffneſs; when their bellies are of a cream-colour, they ſpend the firmer.

Sturgeon.

IF it cuts without crumbling, and the veins and griſtles give a true blue where they appear, and the fleſh a perfect white, then conclude it to be good.

Freſh Herrings and Mackrel.

IF their gills are of a lively ſhining redneſs, their eyes ſtand full, and the fiſh is ſtiff, then they are new; but if duſky and faded, or ſinking and wringled, and tails limber, they are ſtale.

Lobſters.

CHUSE them by their weight; the heavieſt are beſt, if no water be in them: if new, the tail will pull ſmart, like a ſpring; if full, the middle of the tail will be full of hard, or reddiſh-ſkinned meat. Cock lobſter is known by the narrow back-part of the tail, and the two uppermoſt fins within his tail are ſtiff and hard; but the hen is ſoft, and the back of her tail broader.

Prawns, Shrimps, and Crabfiſh.

THE two firſt, if ſtale, will be limber, and caſt a kind of ſlimy ſmell, their colour fading, and they ſlimy: the latter will be limber in their claws and joints, their red colour turn blackiſh and duſky, and will have an ill ſmell under their throats; otherwiſe all of them are good.

Plaiſe and Flounders.

IF they are ſtiff, and their eyes be not ſunk or look dull, they are new; the contrary when ſtale. The beſt ſort of plaiſe look bluiſh on the belly.

Pickled Salmon.

IF the fleſh feels oily, and the ſcales are ſtiff and ſhining, and it comes in flakes, and parts without crumbling, then it is new and good, and not otherwiſe.

Pickled and Red Herrings.

FOR the firſt, open the back to the bone, and if the fleſh be white, fleaky and oily, and the bone white, or a bright red, they are good. If red herrings carry a good gloſs, part well from the bone, and ſmell well, then conclude them to be good.

FRUITS and GARDEN-STUFF throughout the Year.

January.—Fruits yet laſting, are

SOME grapes, the Kentiſh, ruſſet, golden, French, kirton, and Dutch pippins, John apples, winter queenings, the marigold and Harvey apples, pom-water, golden-dorſet, renneting, love's-

love's-pearmain, and the winter-pearmain; winter-burgomot, winter-boncretien, winter-maſk, winter Norwich, and great ſurrein pears. All garden things much the ſame as in December.

February.—Fruits yet laſting.

THE ſame as in January, except the golden-pippin and pom-water; alſo the pomery, and the winter-peppering and dago-bent pear.

March.—Fruits yet laſting.

THE golden ducket-dauſet, pippins, rennettings, love's-pear-main and John apples. The latter boncretien, and double-bloſſom pear.

April.—Fruits yet laſting.

YOU have now in the kitchen-garden and orchard, autumn carrots, winter-ſpinach, ſprouts of cabbage and cauliflowers, turnip-tops, aſparagus, young radiſhes, Dutch brown lettuce and creſſes, burnet, young onions, ſcallions, leeks, and early kidney-beans. On hot-beds, purſlain, cucumbers, and muſh-rooms. Some cherries, green apricots, and gooſeberries for tarts.

Pippins, deuxans, Weſtbury apple, ruſſeting, gilliflower, the latter boncretien, oak pear, &c.

May.—The Product of the Kitchen and Fruit Garden.

ASPARAGUS, cauliflowers, imperial, Sileſia, royal and cab-bage-lettuces, burnet, purſlain, cucumbers, naſtertium-flowers, peas and beans ſown in October, artichokes, ſcarlet ſtrawber-ries, and kidney-beans. Upon the hot-beds, May cherries, May dukes. On walls, green apricots, and gooſeberries.

Pippins, devins, or John apple, Weſtbury apples, ruſſet-ting, gilliflowe apples, the codlin, &c.

The great kavile, winter-boncretien, black Worceſter pear, ſurrein, and double-bloſſom-pear. Now is the proper time to diſtil herbs, which are in their greateſt perfection.

June.—The Product of the Kitchen and Fruit Garden.

ASPARAGUS, garden beans and peas, kidney-beans, cau-liflowers, artichokes, Batterſea and Dutch cabbage, melons on the firſt ridges, young onions, carrots, and parſnips ſown in February, purſlain, borage, burnet, the flowers of naſtertium, the Dutch brown, the imperial, the royal, the Sileſia, and coſs lettuces, ſome blanched endive and cucumbers, and all ſorts of pot-herbs.

Green

Green gooſeberries, ſtrawberries, ſome raſpberries, currants white and black, duke-cherries, red-hearts, the Flemiſh and carnation-cherries, codlins, jannatings, and the maſculine apricot. And in the forcing-frames all the forward kind of grapes.

July.—The Product of the Kitchen and Fruit-Garden.

RONCIVAL and winged peas, garden and kidney-beans, cauliflowers, cabbages, artichokes, and their ſmall ſuckers, all ſorts of kitchen and aromatic herbs. Sallads, as cabbage-lettuce, purſlain, burnet, young onions, cucumbers, blanched endive, carrots, turnips, beets, naſtertium-flowers, muſk-melons, wood-ſtrawberries, currants, gooſeberries, raſpberries, red and white jannatings, the Margaret apple, the primat-ruſſet, ſummer-green chiſſel and pearl-pears, the carnation morella, great bearer, Morocco, origat, and begarreaux cherries. The nutmeg, Iſabella, Perſian, Newington, violet, muſcal, and rambouillet peaches. Nectarines; the primodial, myrobalan, red, blue, amber, damaſk pear; apricot, and cinnamon-plums; alſo the king's and lady Elizabeth's plums, &c. ſome figs and grapes. Walnuts in high ſeaſon to pickle, and rock-ſampier. The fruit yet laſting of the laſt year is, the deuxans and winter-ruſſeting.

Auguſt.—The Product of the Kitchen and Fruit-Garden.

CABBAGES and their ſprouts, cauliflowers, artichokes, cabbage-lettuce, beets, carrots, potatoes, turnip, ſome beans, peas, kidney-beans, and all ſorts of kitchen-herbs, raddiſhes, horſe-raddiſh, cucumbers, creſſes, ſome tarragon, onions, garlick, rocumboles, melons, and cucumbers for pickling.

Gooſeberries, raſpberries, currants, grapes, figs, mulberries and filberts, apples; the Windſor ſovereign, orange burgamot ſliper, red Catharine, king Catharine, penny-puſſian, ſummer poppening, ſugar, and louding pears. Crown Bourdeaux, lavur, diſput, ſavoy and wallacotta peaches; the muroy, tawny, red Roman, little green cluſter, and yellow nectaines.

Imperial blue dates, yellow late pear, black pear, white nutmeg late pear, great Antony or Turky and Jaie plums.

Cluſter, muſcadin, and cornelian grapes.

September.—The Product of the Kitchen and Fruit-Garden.

GARDEN and ſome kidney-beans, roncival pea, artichokes, raddiſhes, cauliflowers, cabbage-lettuce, creſſes, chevile, onions, terragon, burnet, celery, endive, muſhrooms, carrots, turnips, ſkirrets, beets, ſcorzonera, horſe-raddiſh, garlik, ſha-

lots, rocumbole, cabbage and their ſprouts, with ſavoys, which are better when more ſweetened with the froſt.

Peaches, grapes, figs, pears, plums, walnuts, filberts, almonds, quinces, melons, and cucumbers.

October.—The Product of the Kitchen and Fruit-Garden.

SOME cauliflowers, artichokes, peas, beans, cucumbers, and melons; alſo July-ſown kidney-beans, turnips, carrots, parſnips, potatoes, ſkirrets, ſcorzonera, beets, onions, garlick, ſhalots, rocumbole, chardones, creſſes, chervile, muſtard, raddiſh, rape, ſpinach, lettuce ſmall and cabbaged, burnet, tarragon, blanched celery and endive, late peaches and plums, grapes and figs. Mulberries, filberts, and walnuts. The bullace, pines, and arbutas; and great variety of apples and pears.

November.—The Product of the Kitchen and Fruit-Garden.

CAULIFLOWERS in the green-houſe, and ſome artichokes, carrots, parſnips, turnips, beets, ſkirrets, ſcorzonera, horſe-raddiſh, potatoes, onions, garlick, ſhalots, rocumbole, celery, parſley, ſorrel, thyme, ſavoury, ſweet-marjoram dry, and clary cabbages, and their ſprouts, ſavoy-cabbage, ſpinach, late cucumbers. Hot herbs on the hot-bed, burnet, cabbage, lettuce, endive blanched; ſeveral ſorts of apples and pears.

Some bullaces, medlars, arbutas, walnuts, hazel-nuts, and cheſnuts.

December.—The Product of the Kitchen and Fruit-Garden.

MANY ſorts of cabbages and ſavoys, ſpinach, and ſome cauliflowers in the conſervatory, and artichokes in ſand. Roots we have as in the laſt month. Small herbs on the hot-beds for ſallads; alſo mint, terragon, and cabbage-lettuce preſerved under glaſſes; chervil, celery, and endive blanched. Sage, thyme, ſavoury, beet-leaves, tops of young beets, parſley, ſorrel, ſpinach, leeks, and ſweet marjoram, marigold-flowers, and mint dried. Aſparagus on the hot-bed, and cucumbers on the plants ſown in July and Auguſt, and plenty of pears and apples.

CHAP.

CHAP XXII.

A certain Cure for the Bite of a Mad Dog.

LET the patient be blooded at the arm nine or ten ounces. Take of the herb, called in Latin, *lichen cinereus terreſtris*; in Engliſh, aſh-coloured ground-liverwort, cleaned, dried, and powdered, half an ounce. Of black pepper powdered, two drams. Mix theſe well together, and divide the powder into four doſes, one of which muſt be taken every morning faſting, for four mornings ſucceſſively, in half a pint of cow's milk warm. After theſe four doſes are taken, the patient muſt go into the cold-bath, or a cold ſpring or river every morning faſting for a month. He muſt be dipped all over, but not to ſtay in (with his head above water) longer than half a minute, if the water be very cold. After this he muſt go in three times a week for a fortnight longer.

N.B. The lichen is a very common herb, and grows generally in ſandy and barren ſoils all over England. The right time to gather it is in the months of October and November. *Dr. Mead.*

Another for the Bite of a Mad Dog.

FOR the bite of a mad dog, for either man or beaſt, take ſix ounces of rue clean picked and bruiſed; four ounces of garlick peeled and bruiſed, four ounces of Venice treacle, and four ounces of filed pewter, or ſcraped tin. Boil theſe in two quarts of the beſt ale, in a pan covered cloſe over a gentle fire, for the ſpace of an hour, then ſtrain the ingredients from the liquor. Give eight or nine ſpoonfuls of it warm to a man, or a woman, three mornings faſting. Eight or nine ſpoonfuls is ſufficient for the ſtrongeſt; a leſſer quantity to thoſe younger, or of a weaker conſtitution, as you may judge of their ſtrength. Ten or twelve ſpoonfuls for a horſe or a bullock; three, four, or five to a ſheep, hog, or dog. This muſt be given within nine days after the bite; it ſeldom fails in man or beaſt. If you bind ſome of the ingredients on the wound, it will be ſo much the better.

Receipt againſt the Plague.

TAKE of rue, ſage, mint, roſemary, wormwood, and lavender, a handful of each; infuſe them together in a gallon of white-wine vinegar, put the whole into a ſtone-pot cloſely covered up, upon warm wood-aſhes, for four days: after which

draw

draw off (or ſtrain through fine flannel) the liquid, and put it into bottles well corked; and into every quart bottle put a quarter of an ounce of camphor. With this preparation waſh your mouth, and rub your loins and your temples every day; ſnuff a little up your noſtrils when you go into the air, and carry about you a bit of ſponge dipped in the ſame, in order to ſmell to upon all occaſions, eſpecially when you are near any place or perſon that is infected. They write, that four malefactors (who had robbed the infected houſes, and murdered the people during the courſe of the plague) owned, when they came to the gallows, that they had preſerved themſelves from the contagion by uſing the above medicine only; and that they went the whole time from houſe to houſe without any fear of the diſtemper.

How to keep clear from Bugs.

FIRST take out of your room all ſilver and gold-lace, then ſet the chairs about the room, ſhut up your windows and doors, tack a blanket over each window, and before the chimney, and over the doors of the room, ſet open all cloſets and cupboard doors, all your drawers and boxes, hang the reſt of your bedding on the chair-backs, lay the feather-bed on a table, then ſet a large broad earthen pan in the middle of the room, and in that ſet a chafing-diſh that ſtands on feet, full of charcoal well lighted. If your room is very bad, a pound of rolled brimſtone; if only a few, half a pound. Lay it on the charcoal, and get out of the room as quick as poſſibly you can, or it will take away your breath. Shut your door cloſe, with the blanket over it, and be ſure to ſet it ſo as nothing can catch fire. If you have any India pepper, throw it in with the brimſtone. You muſt take great care to have the door open whilſt you lay in the brimſtone, that you may get out as ſoon as poſſible. Do not open the door under ſix hours, and then you muſt be very careful how you go in to open the windows; therefore let the doors ſtand open an hour before you open the windows. Then bruſh and ſweep your room very clean, waſh it well with boiling lee, or boiling water, with a little unſlacked lime in it, get a pint of ſpirits of wine, a pint of ſpirits of turpentine, and an ounce of camphor; ſhake all well together, and with a bunch of feathers waſh your bedſtead very well, and ſprinkle the reſt over the feather-bed, and about the wainſcot and room.

If you find great ſwarms about the room, and ſome not dead, do this over again; and you will be quite clear. Every ſpring and fall, waſh your bedſtead with half a pint, and you will never have a bug; but if you find any come in with new goods, or boxes,

boxes, &c. only waſh your bedſtead, and ſprinkle all over your bedding and bed, and you will be clear; but be ſure to do it as ſoon as you find one. If your room is very bad, it will be well to paint the room after the brimſtone is burnt in it.

This never fails, if rightly done.

An effectual Way to clear your Bedſtead of Bugs.

TAKE quickſilver, and mix it well in a mortar with the white of an egg till the quickſilver is all well mixt, and there is no blubbers; then beat up ſome white of an egg very fine, and mix with the quickſilver till it is like a fine ointment, then with a feather anoint the bedſtead all over in every creek and corner, and about the lacing and binding, where you think there is any. Do this two or three times: it is a certain cure, and will not ſpoil any thing.

DIRECTIONS to the HOUSE-MAID.

ALWAYS when you ſweep a room, throw a little wet ſand all over it, and that will gather up all the flew and duſt, prevent it from riſing, clean the boards, and ſave the bedding, pictures, and all other furniture from duſt and dirt.

ADDITIONS,

Firſt printed in the FIFTH EDITION, and now enlarged and improved.

To dreſs a Turtle the Weſt Indian Way.

TAKE the turtle out of water the night before you dreſs it, and lay it on its back, in the morning cut its head off, and hang it up by its hind-fins for it to bleed till the blood is all out; then cut the callapee, which is the belly, round, and raiſe it up, cut as much meat to it as you can; throw it into ſpring-water with a little ſalt, cut the fins off, and ſcald them with the head; take off all the ſcales, cut all the white meat out, and throw it into ſpring-water and ſalt; the guts and lungs muſt be cut out; waſh the lungs very clean from the blood;

blood; then take the guts maw, and ſlit them open, waſh them very clean, and put them on to boil in a large pot of water, and boil them till they are tender; then take off the inſide ſkin, and cut them in pieces of two or three inches long, have ready a good veal-broth made as follows; take one large or two ſmall knuckles of veal, and put them on in three gallons of water; let it boil, ſkim it well, ſeaſon with turnips, onions, carrots, and celery, and a good large bundle of ſweet herbs; boil it till it is half waſted, then ſtrain it off. Take the fins, and put them in a ſtew-pan, cover them with veal-broth, ſeaſon with an onion chopped fine, all ſorts of ſweet herbs chopped very fine, half an ounce of cloves and mace, half a nutmeg beat very fine, ſtew it very gently till tender; then take the fins out, and put in a pint of Madeira wine, and ſtew it for fifteen minutes; beat up the whites of ſix eggs, with the juice of two lemons; put the liquor in and boil it up, run it through a flannel bag, make it hot, waſh the fins very clean, and put them in. Take a piece of butter and put at the bottom of a ſtew-pan, put your white meat in, and ſweat it gently till it is almoſt tender. Take the lungs and heart, and cover them with veal-broth, with an onion, herbs, and ſpice, as for the fins, ſtew them till tender; take out the lungs, ſtrain the liquor off, thicken it, and put in a bottle of Madeira wine, ſeaſon with Kian pepper, and ſalt pretty high: put in the lungs and white-meat, ſtew them up gently for fifteen minutes; have ſome force-meat balls made out of the white part inſtead of veal, as for Scotch collops: if any eggs, ſcald them; if not, take twelve hard yolks of eggs, made into egg-balls; have your callapaſh or deep ſhell done round the edges with paſte, ſeaſon it in the inſide with Kian pepper and ſalt, and a little Madeira wine, bake it half an hour; then put in the lungs and white-meat, force-meat and eggs over, and bake it half an hour. Take the bones, and three quarts of veal-broth, ſeaſoned with an onion, a bundle of ſweet herbs, two blades of mace, ſtew it an hour, ſtrain it through a ſieve, thicken it with flour and butter, put in half a pint of Madeira wine, ſtew it for half an hour; ſeaſon with Kian pepper and ſalt to your liking: this is the ſoup. Take the callapee, run your knife between the meat and ſhell, and fill it full of force-meat; ſeaſon it all over with ſweet herbs chopped fine, a ſhallot chopped, Kian pepper and ſalt, and a little Madeira wine; put a paſte round the edge, and bake it an hour and a half. Take the guts and maw, put them in a ſtew-pan, with a little broth, a bundle of ſweet herbs, two blades

of

of mace beat fine; thicken with a little butter rolled in flour; ſtew them gently for half an hour, ſeaſon with Kian pepper and ſalt, beat up the yolks of two eggs in half a pint of cream, put it in, and keep ſtirring it one way till it boils up; then diſh them up as follows:

Callapee.
Fricaſee. Soup. Fins.
Callapaſh.

The fins eat fine when cold put by in the liquor.

Another Way to dreſs a Turtle.

KILL your turtle as before, then cut the belly-ſhell clean off, cut off the fins, take all the white-meat out, and put it into ſpring-water; take the guts and lungs out; do the guts as before; waſh the lungs well, ſcald the fins, head, and belly-ſhell; take a ſaw and ſaw the ſhell all round about two inches deep, ſcald it, and take the ſhell off, cut it in pieces. Take the ſhells, fins, and head, and put them in a pot, cover them with veal-broth; ſeaſon with two large onions chopped fine, all ſorts of ſweet herbs chopped fine, half an ounce of cloves and mace, a whole nutmeg, ſtew them till tender; take out all the meat, and ſtrain the liquor through a ſieve, cut the fins in two or three pieces; take all the brawn from the bones, cut it in pieces of about two inches ſquare; take the white meat, put ſome butter at the bottom of a ſtew-pan, put your meat in, and ſweat it gently over a ſlow fire till almoſt done; take it out of the liquor, and cut it in pieces about the bigneſs of a gooſe's egg; take the lungs and heart, and cover them with veal-broth; ſeaſon with an onion, ſweet herbs, and a little beat ſpice, (always obſerve to boil the liver by itſelf), ſtew it till tender, take the lungs out, and cut them in pieces; ſtrain off the liquor through a ſieve: take a pound of butter and put in a large ſtew-pan big enough to hold all the turtle, and melt it; put half a pound of flour in, and ſtir it till it is ſmooth, put in the liquor, and keep ſtirring it till it is well mixed, if lumpy ſtrain it through a ſieve; put in your meat of all ſorts, a great many force-meat balls and egg-balls, and put in three pints of Madeira wine; ſeaſon with pepper and ſalt, and Kian pepper pretty high; ſtew it three quarters of an hour, add the juice of two lemons; have your deep ſhell baked, put ſome into the ſhells, and bake it or brown it with a hot iron, and ſerve the reſt in tureens.

N. B. This is for a turtle of ſixty pounds weight.

To make Ice-Cream.

TAKE two pewter-baſons, one larger than the other; the inward one muſt have a cloſe cover, into which you are to put your cream, and mix it with raſpberries, or whatever you like beſt, to give it a flavour and a colour. Sweeten it to your palate; then cover it cloſe, and ſet it into the larger baſon. Fill it with ice, and a handful of ſalt: let it ſtand in this ice three quarters of an hour; then uncover it, and ſtir the cream well together; cover it cloſe again, and let it ſtand half an hour longer, after that turn it into your plate. Theſe things are made at the pewterers.

A Turkey, &c. in Jelly.

BOIL a turkey, or a fowl, as white as you can, let it ſtand till cold, and have ready a jelly made thus: take a fowl, ſkin it, take off all the fat, do not cut it to pieces, nor break the bones; take four pounds of a leg of veal, without any fat or ſkin, put it into a well-tinned ſauce-pan, put to it full three quarts of water, ſet it on a very clear fire till it begins to ſimmer; be ſure to ſkim it well, but take great care it does not boil. When it is well ſkimmed, ſet it ſo as it will but juſt ſeem to ſimmer; put to it two large blades of mace, half a nutmeg, and twenty corns of white-pepper, a little bit of lemon-peel as big as a ſixpence. This will take ſix or ſeven hours doing. When you think it is a ſtiff jelly, which you will know by taking a little out to cool, be ſure to ſkim off all the fat, if any, and be ſure not to ſtir the meat in the ſauce-pan. A quarter of an hour before it is done, throw in a large tea-ſpoonful of ſalt, ſqueeze in the juice of half a fine Seville orange or lemon; when you think it is enough, ſtrain it off through a clean ſieve, but do not pour it off quite to the bottom, for fear of ſettlings. Lay the turkey or fowl in the diſh you intend to ſend it to the table in, then pour this liquor over it, let it ſtand till quite cold, and ſend it to table. A few naſtertium-flowers ſtuck here and there looks pretty, if you can get them; but lemon, and all thoſe things are entirely fancy. This is a very pretty diſh for a cold collation, or a ſupper.

All ſorts of birds or fowls may be done this way.

To make Citron.

QUARTER your melon and take out all the inſide, then put into the ſyrup, as much as will cover the coat; let it boil in

the ſyrup till the coat is as tender as the inward part, then put them in the pot with as much ſyrup as will cover them. Let them ſtand for two or three days, that the ſyrup may penetrate through them, and boil your ſyrup to a candy height, with as much mountain-wine as will wet your ſyrup, clarify it, and then boil it to a candy height; then dip in the quarters, and lay them on a ſieve to dry, and ſet them before a ſlow fire, or put them in a ſlow oven till dry. Obſerve that your melon is but half ripe, and when they are dry put them in deal-boxes in paper.

To candy Cherries or Green-Gages.

DIP the ſtalks and leaves in white-wine vinegar boiling, then ſcald them in ſyrup; take them out and boil them to a candy height; dip in the cherries, and hang them to dry with the cherries downwards. Dry them before the fire, on in the ſun. Then take the plums, after boiling them in a thin ſyrup, peel off the ſkin and candy them, and ſo hang them up to dry.

To take Iron-molds out of Linen.

TAKE ſorrel, bruiſe it well in a mortar, ſqueeze it through a cloth, bottle it and keep it for uſe. Take a little of the above juice, in a ſilver or tin ſauce-pan, boil it over a lamp, as it boils dip in the iron-mold, do not rub it, but only ſqueeze it. As ſoon as the iron-mold is out, throw it into cold water.

To make India Pickle.

TO a gallon of vinegar, one pound of garlick, three quarters of a pound of long-pepper, a pint of muſtard-ſeed, one pound of ginger, and two ounces of turmerick; the garlick muſt be laid in ſalt three days, then wiped clean and dried in the ſun; the long-pepper broke, and the muſtard-ſeed bruiſed: mix all together in the vinegar; then take two large hard cabbages, and two cauliflowers, cut them in quarters, and ſalt them well; let them lie three days, and dry them well in the ſun.

N. B. The ginger muſt lie twenty-four hours in ſalt and water, then cut ſmall, and laid in ſalt three days.

To make Engliſh Catchup.

TAKE the largeſt flaps of muſhrooms when very dry, bruiſe them, and put them in an earthen pan; ſalt them well, and put in half an ounce of cloves and mace, and twelve corns of all-ſpice, beat very fine; mix it all well together, and let it

ſtand

ſtand in the pan nine days, ſtirring it every day; then put it in a jug cloſe ſtopped, ſet it into water over the fire for three hours, ſtrain it through a ſieve; to a gallon of liquor add one quart of red-wine, half an ounce of cloves and mace, one nutmeg, a dozen corns of all-ſpice, a race of ginger; boil it till it is one third waſted; if it is not ſalt enough, add a little ſalt, ſtrain it through a flannel bag, put it by till cold; then bottle it and cork it cloſe, and put it in a cold place.

To prevent the Infection among horned Cattle.

MAKE an iſſue in the dewlap, put in a peg of black-hellebore, and rub all the vents both behind and before with tar.

NECESSARY DIRECTIONS,

Whereby the Reader may eaſily attain the uſeful ART of

CARVING.

To cut up a Turkey.

RAISE the leg, open the joint, but be ſure not to take off the leg; lace down both ſides of the breaſt, and open the pinion of the breaſt, but do not take it off; raiſe the merry-thought between the breaſt-bone and the top, raiſe the brawn, and turn it outward on both ſides, but be careful not to cut it off, nor break it; divide the wing-pinions from the joint next the body, and ſtick each pinion where the brawn was turned out; cut off the ſharp end of the pinion, and the middle-piece will fit the place exactly.

A buſtard, capon, or pheaſant, is cut up in the ſame manner.

To rear a Gooſe.

CUT off both legs in the manner of ſhoulders of lamb; take off the belly-piece cloſe to the extremity of the breaſt; lace the gooſe down both ſides of the breaſt, about half an inch from the ſharp bone: divide the pinions and the fleſh firſt

laced with your knife, which muſt be raiſed from the bone, and taken off with the pinion from the body; then cut off the merry-thought, and cut another ſlice from the breaſt-bone, quite through; laſtly, turn up the carcaſe, cutting it aſunder, the back above the loin-bones.

To unbrace a Mallard or Duck.

FIRST, raiſe the pinions and legs but cut them not off; then raiſe the merry-thought from the breaſt, and lace it down both ſides with your knife.

To unlace a Coney.

THE back muſt be turned downward, and the apron divided from the belly; this done, ſlip in your knife between the kidneys, looſening the fleſh on each ſide; then turn the belly, cut the back croſs-ways between the wings, draw your knife down both ſides of the back-bone, dividing the ſides and leg from the back. Obſerve not to pull the leg too violently from the bone, when you open the ſide, but with great exactneſs lay open the ſides from the ſcut to the ſhoulder; and then put the legs together.

To wing a Partridge or Quail.

AFTER having raiſed the legs and wings, uſe ſalt and powdered ginger for ſauce.

To allay a Pheaſant or Teal.

THIS differs in nothing from the foregoing, but that you muſt uſe ſalt only for ſauce.

To diſmember a Hern.

CUT off the legs, lace the breaſt down each ſide, and open the breaſt-pinion, without cutting it off; raiſe the merry-thought between the breaſt-bone and the top of it; then raiſe the brawn, turning it outward on both ſides; but break it not, nor cut it off; ſever the wing-pinion from the joint neareſt the body, ſticking the pinions in the place where the brawn was; remember to cut off the ſharp end of the pinion, and ſupply the place with the middle-piece.

In this manner ſome people cut up a capon or pheaſant, and likewiſe a bittern, uſing no ſauce but ſalt.

To thigh a Woodcock.

THE legs and wings muſt be raiſed in the manner of a fowl, only open the head for the brains. And ſo you thigh curlews, plover, or ſnipe, uſing no ſauce but ſalt.

To diſplay a Crane.

AFTER his legs are unfolded, cut off the wings; take them up, and ſauce them with powdered ginger, vinegar, ſalt, and muſtard.

To lift a Swan.

SLIT it fairly down the middle of the breaſt, clean through the back, from the neck to the rump; divide it in two parts, neither breaking or tearing the fleſh; then lay the halves in a charger, the ſlit ſides downwards; throw ſalt upon it, and ſet it again on the table. The ſauce muſt be chaldron, ſerved up in ſaucers.

APPENDIX.

Obſervations on Preſerving Salt Meat, ſo as to keep it mellow and fine for three or four Months; and to preſerve potted Butter.

TAKE care when you ſalt your meat in the ſummer, that it be quite cool after it comes from the butchers; the way is, to lay it on cold bricks for a few hours, and when you ſalt it, lay it upon an inclining board, to drain off the blood; then ſalt it a-freſh, add to every pound of ſalt half a pound of Liſbon ſugar, and turn it in the pickle every day; at the month's end it will be fine. The ſalt which is commonly uſed, hardens and ſpoils all the meat; the right ſort is that called Lowndes's ſalt; it comes from Nantwich in Cheſhire: there is a very fine ſort that comes from Malden in Eſſex, and from Suffolk, which is the reaſon of that butter being finer than any other; and if every body would make uſe of that ſalt in potting butter, we ſhould not have ſo much bad come to market; obſerving all the general rules of a dairy. If you keep your meat long in ſalt, half the quantity of ſugar will do; and then beſtow loaf ſugar, it will eat much finer. This pickle cannot be called extravagant, becauſe it will keep a great while; at three or four months end, boil it up; if you have no meat in the pickle, ſkim it, and when cold, only add a little more ſalt and ſugar to the next meat you put in, and it will be good a twelvemonth longer.

Take a leg-of-mutton-piece, veiny or thick-flank-piece, without any bone, pickled as above, only add to every pound of ſalt an ounce of ſalt-petre; after being a month or two in the pickle, take it out, and lay it in ſoft water a few hours, then roaſt it; it eats fine. A leg of mutton, or ſhoulder of veal does the ſame. It is a very good thing where a market is at a great diſtance, and a large family obliged to provide a great deal of meat.

As to the pickling of hams and tongues, you have the receipt in the foregoing chapters; but uſe either of theſe fine ſalts, and they will be equal to any Bayonne hams, provided your porkling is fine and well fed.

To dreſs a Mock-Turtle.

TAKE a calf's-head and ſcald the hair off as you would a pig, and waſh it very clean; boil it in a large pot of water half an hour; then cut all the ſkin off by itſelf, take the tongue out; take the broth made of a knuckle of veal, put in the tongue and ſkin, with three large onions, half an ounce of cloves and mace, and half a nutmeg beat fine, all ſorts of ſweet herbs chopped fine, and three anchovies, ſtew it till tender; then take out the meat, and cut it in pieces about two inches ſquare, and the tongue in ſlices; mind to ſkin the tongue; ſtrain the liquor through a ſieve; take half a pound of butter, and put in the ſtew-pan, melt it, and put in a quarter of a pound of flour, keep it ſtirring till it is ſmooth, then put in the liquor; keep it ſtirring till all is in, if lumpy ſtrain it through a ſieve; then put to your meat a bottle of Madeira wine, ſeaſon with pepper and ſalt, and Kian pepper pretty high; put in force-meat balls and egg-balls boiled, the juice of two lemons, ſtew it one hour gently, and then ſerve it up in tureens.

N. B. If it is too thick, put ſome more, broth in before you ſtew it the laſt time.

To ſtew a Buttock of Beef.

TAKE the beef that is ſoaked, waſh it clean from ſalt, and let it lie an hour in ſoft water; then take it out, and put it into your pot, as you would do to boil, but put no water in, cover it cloſe with the lid, and let it ſtand over a middling fire, not fierce, but rather ſlow: it will take juſt the ſame time to do, as if it was to be boiled; when it is about half done, throw in an onion, a little bundle of ſweet herbs, a little mace and whole pepper; cover it down quick again; boil roots and herbs as uſual to eat with it. Send it to table with the gravy in the diſh.

To ſtew Green Peas the Jews Way.

TO two full quarts of peas put in a full quarter of a pint of oil and water, not ſo much water as oil; a little different ſort of ſpices, as mace, cloves, pepper, and nutmeg, all beat fine; a little Kian pepper, a little ſalt; let all this ſtew in a broad, flat pipkin; when they are half done, with a ſpoon make two or three holes; into each of theſe holes break an egg, yolk and white; take one egg and beat it, and throw over the whole

when enough, which you will know by taſting them; and the egg being quite hard, ſend them to table.

If they are not done in a very broad, open thing, it will be a great difficulty to get them out to lay in a diſh.

They would be better done in a ſilver or tin diſh, on a ſtew-hole, and go to table in the ſame diſh: it is much better than putting them out into another diſh.

To dreſs Haddocks after the Spaniſh Way.

TAKE a haddock, waſhed very clean and dried, and broil it nicely; then take a quarter of a pint of oil in a ſtew-pan, ſeaſon it with mace, cloves, and nutmeg, pepper and ſalt, two cloves of garlick, ſome love-apples, when in ſeaſon, a little vinegar; put in the fiſh, cover it cloſe, and let it ſtew half an hour over a ſlow fire.

Flounders done the ſame way are very good.

Minced Haddocks after the Dutch Way.

BOIL them, and take out all the bones, mince them very fine with parſley and onions; ſeaſon with nutmeg, pepper and ſalt, and ſtew them in butter, juſt enough to keep moiſt; ſqueeze the juice of a lemon, and when cold, mix them up with eggs, and put into a puff-paſte.

To dreſs Haddocks the Jews Way.

TAKE two large fine haddocks, waſh them very clean, cut them in ſlices about three inches thick, and dry them in a cloth; take a gill either of oil or butter in a ſtew-pan, a middling onion cut ſmall, a handful of parſley waſhed and cut ſmall; let it juſt boil up in either butter or oil, then put in the fiſh; ſeaſon it with beaten mace, pepper and ſalt, half a pint of ſoft water; let it ſtew ſoftly, till it is thoroughly done; then take the yolks of two eggs, beat up with the juice of a lemon, and juſt as it is done enough, throw it over, and ſend it to table.

A Spaniſh Peas-Soup.

TAKE one pound of Spaniſh peas, and lay them in water the night before you uſe them; then take a gallon of water, one quart of fine ſweet-oil, a head of garlick; cover the pot cloſe, and let it boil till the peas are ſoft; then ſeaſon with pepper and ſalt; then beat the yolk of an egg, and vinegar to

your

your palate; poach ſome eggs, lay on the diſh on ſippets, and pour the ſoup on them. Send it to table.

To make Onion-Soup the Spaniſh Way.

TAKE two large Spaniſh onions, peel and ſlice them; let them boil very ſoftly in half a pint of ſweet-oil till the onions are very ſoft; then pour on them three pints of boiling water; ſeaſon with beaten pepper, ſalt, a little beaten clove and mace, two ſpoonfuls of vinegar, a handful of parſley waſhed clean, and chopped fine: let it boil faſt a quarter of an hour; in the mean time, get ſome ſippets to cover the bottom of the diſh, fried quick, not hard; lay them in the diſh, and cover each ſippet with a poached egg; beat up the yolks of two eggs, and throw over them; pour in your ſoup, and ſend it to table.

Garlick and ſorrel done the ſame way, eats well.

Milk-Soup the Dutch Way.

TAKE a quart of milk, boil it with cinnamon and moiſt ſugar; put ſippets in the diſh, pour the milk over it, and ſet it over a charcoal fire to ſimmer, till the bread is ſoft. Take the yolks of two eggs, beat them up, and mix it with a little of the milk, and throw it in; mix it all together, and ſend it up to table.

Fiſh Paſties the Italian Way.

TAKE ſome flour, and knead it with oil; take a ſlice of ſalmon; ſeaſon it with pepper and ſalt, and dip into ſweet-oil, chop onion and parſley fine, and ſtrew over it; lay it in the paſte, and double it up in the ſhape of a ſlice of ſalmon: take a piece of white paper, oil it, and lay under the paſty, and bake it; it is beſt cold, and will keep a month.

Mackrel done the ſame way, head and tail together folded in a paſty, eats fine.

Aſparagus dreſſed the ſame Way.

TAKE the aſparagus, break them in pieces, then boil them ſoft, and drain the water from them: take a little oil, water, and vinegar, let it boil, ſeaſon it with pepper and ſalt, throw in the aſparagus, and thicken with yolks of eggs.

Endive done this way is good; the Spaniards add ſugar, but that ſpoils them. Green peas done as above, are very good; only add a lettuce cut ſmall, and two or three onions, and leave out the eggs.

Red

Red Cabbage dreſſed after the Dutch Way, good for a Cold in the Breaſt.

TAKE the cabbage, cut it ſmall, and boil it ſoft, then drain it, and put it in a ſtew-pan, with a ſufficient quantity of oil and butter, a little water and vinegar, and an onion cut ſmall; ſeaſon it with pepper and ſalt, and let it ſimmer on a ſlow fire, till all the liquor is waſted.

Cauliflowers dreſſed the Spaniſh Way.

BOIL them, but not too much; then drain them, and put them into a ſtew-pan; to a large cauliflower put a quarter of a pint of ſweet-oil, and two or three cloves of garlick; let them fry till brown; then ſeaſon them with pepper and ſalt, two or three ſpoonfuls of vinegar; cover the pan very cloſe, and let them ſimmer over a very ſlow fire an hour.

Carrots and French Beans dreſſed the Dutch Way.

SLICE the carrots very thin, and juſt cover them with water; ſeaſon them with pepper and ſalt, cut a good many onions and parſley ſmall, a piece of butter; let them ſimmer over a ſlow fire till done. Do French beans the ſame way.

Beans dreſſed the German Way.

TAKE a large bunch of onions, peel and ſlice them, a great quantity of parſley waſhed and cut ſmall, throw them into a ſtew-pan, with a pound of butter; ſeaſon them well with pepper and ſalt, put in two quarts of beans; cover them cloſe, and let them do till the beans are brown, ſhaking the pan often. Do peas the ſame way.

Artichoke-Suckers dreſſed the Spaniſh Way.

CLEAN and waſh them, and cut them in half; then boil them in water, drain them from the water, and put them into a ſtew-pan, with a little oil, a little water, and a little vinegar; ſeaſon them with pepper and ſalt; ſtew them a little while, and then thicken them with yolks of eggs.

They make a pretty garniſh done thus; clean them, and half boil them; then dry them, flour them, and dip them in yolks of eggs, and fry them brown.

To dry Pears without Sugar.

TAKE the Norwich pears, pare them with a knife, and put them in an earthen pot, and bake them not too ſoft; put them into a white plate pan, and put dry ſtraw under them, and lay them in an oven after bread is drawn, and every day warm the oven to the degree of heat as when the bread is newly drawn. Within one week they muſt be dry.

To dry Lettuce-Stalks, Artichoke-Stalks, or Cabbage-Stalks.

TAKE the ſtalks, peel them to the pith, and put the pith in a ſtrong brine three or four days; then take them out of the brine, boil them in fair water very tender, then dry them with a cloth, and put them into as much clarified ſugar as will cover them, and ſo preſerve them as you do oranges; then take them and ſet them to drain; then take freſh ſugar, and boil it to the height; take them out, and dry them.

Artichokes preſerved the Spaniſh Way.

TAKE the largeſt you can get, cut the tops of the leaves off, waſh them well and drain them; to every artichoke pour in a large ſpoonful of oil; ſeaſon with pepper and ſalt. Send them to the oven, and bake them, they will keep a year.

N. B. The Italians, French, Portugueſe, and Spaniards, have variety of ways of dreſſing fiſh, which we have not, viz.

As making fiſh-ſoups, ragoos, pies, &c.

For their ſoups, they uſe no gravy, nor in their ſauces, thinking it improper to mix fleſh and fiſh together; but make their fiſh-ſoups with fiſh, viz. either of craw-fiſh, lobſters, &c. taking only the juice of them:

FOR EXAMPLE.

TAKE your craw-fiſh, tie them up in a muſlin rag, and boil them; then preſs out their juice for the aboveſaid uſe.

For their Pies

THEY make ſome of carp; others of different fiſh: and ſome they make like our minced-pies, viz. They take a carp, and cut the fleſh from the bones, and mince it; adding currants, &c.

Almond

Almond Rice.

BLANCH the almonds, and pound them in a marble or wooden mortar; and mix them in a little boiling water, preſs them as long as there is any milk in the almonds; adding freſh water every time; to every quart of almond juice, a quarter of a pound of rice, and two or three ſpoonfuls of orange-flower-water; mix them all together, and ſimmer it over a very ſlow charcoal fire, keep ſtirring it often; when done, ſweeten it to your palate; put it into plates, and throw beaten cinnamon over it.

Sham Chocolate.

TAKE a pint of milk, boil it over a ſlow fire, with ſome whole cinnamon, and ſweeten it with Liſbon ſugar; beat up the yolks of three eggs, throw all together into a chocolate-pot, and mill it one way, or it will turn. Serve it up in chocolate-cups.

Marmalade of Eggs the Jews Way.

TAKE the yolks of twenty-four eggs, beat them for an hour: clarify one pound of the beſt moiſt ſugar, four ſpoonfuls of orange-flower-water, one ounce of blanched and pounded almonds; ſtir all together over a very ſlow charcoal fire, keeping ſtirring it all the while one way, till it comes to a conſiſtence; then put it into coffee-cups, and throw a little beaten cinnamon on the top of the cups.

This marmalade, mixed with pounded almonds, with orange-peel, and citron, are made in cakes of all ſhapes, ſuch as birds, fiſh, and fruit.

A Cake the Spaniſh Way.

TAKE twelve eggs, three quarters of a pound of the beſt moiſt ſugar, mill them in a chocolate-mill, till they are all of a lather; then mix in one pound of flour, half a pound of pounded almonds, two ounces of candied orange-peel, two ounces of citron, four large ſpoonfuls of orange-water, half an ounce of cinnamon, and a glaſs of ſack. It is better when baked in a ſlow oven.

Another Way.

TAKE one pound of flour, one pound of butter, eight eggs, one pint of boiling milk, two or three ſpoonfuls of ale yeaſt, or a glaſs of French brandy; beat all well together; then ſet it before the fire in a pan, where there is room for it to riſe; cover

ver it close with a cloth and flannel, that no air comes to it; when you think it is raised sufficiently, mix half a pound of the best moist sugar, an ounce of cinnamon beat fine: four spoonfuls of orange-flower-water, one ounce of candied orange-peel, one ounce of citron, mix all well together, and bake it.

To dry Plums.

TAKE pear-plums, fair and clear coloured, weigh them, and slit them up the sides; put them into a broad pan, and fill it full of water, set them over a very slow fire; take care that the skin does not come off; when they are tender take them up, and to every pound of plums put a pound of sugar, strew a little on the bottom of a large silver bason; then lay your plums in, one by one, and strew the remainder of your sugar over them; set them into your stove all night, with a good warm fire the next day; heat them, and set them into your stove again, and let them stand two days more, turning them every day; then take them out of the syrup, and lay them on glass plates to dry.

To make Sugar of Pearl.

TAKE damask rose-water half a pint, one pound of fine sugar, half an ounce of prepared pearl beat to powder, eight leaves of beaten gold; boil them together according to art; add the pearl and gold leaves when just done, then cast them on a marble.

To make Fruit-Wafers, of Codlins, Plums, &c.

TAKE the pulp of any fruit rubbed through a hair-sieve, and to every three ounces of fruit take six ounces of sugar finely sifted. Dry the sugar very well till it be very hot; heat the pulp also till it be very hot; then mix it and set over a slow charcoal fire, till it be almost a-boiling, then pour it into glasses or trenchers, and set it in the stove till you see it will leave the glasses; but before it begins to candy, turn them on papers in what form you please. You may colour them red with clove gilly-flowers steeped in the juice of lemon.

To make White Wafers

BEAT the yolk of an egg and mix it with a quarter of a pint of fair water; then mix half a pound of best flour, and thin it with damask rose-water till you think it of a proper thickness to bake. Sweeten it to your palate with fine sugar finely sifted.

To make Brown Wafers.

TAKE a quart of ordinary cream, then take the yolks of three or four eggs, and as much fine flour as will make it into a thin batter; ſweeten it with three quarters of a pound of fine ſugar finely ſearced, and as much pounded cinnamon as will make it taſte. Do not mix them till the cream be cold; butter your pans, and make them very hot before you bake them.

How to dry Peaches.

TAKE the faireſt and ripeſt peaches, pare them into fair water; take their weight in double-refined ſugar, of one half make a very thin ſyrup; then put in your peaches, boiling them till they look clear, then ſplit and ſtone them. Boil them till they are very tender, lay them a-draining, take the other half of the ſugar, and boil it almoſt to a candy; then put in your peaches, and let them lie all night, then lay them on a glaſs, and ſet them in a ſtove till they are dry. If they are ſugared too much, wipe them with a wet cloth a little: let the firſt ſyrup be very thin, a quart of water to a pound of ſugar.

How to make Almond Knots.

TAKE two pounds of almonds, and blanch them in hot water; beat them in a mortar, to a very fine paſte, with roſe-water; do what you can to keep them from oiling. Take a pound of double-refined ſugar, ſifted through a lawn ſieve, leave out ſome to make up your knots, put the reſt into a pan upon the fire, till it is ſcalding hot, and at the ſame time have your almonds ſcalding hot in another pan; then mix them together with the whites of three eggs beaten to froth, and let it ſtand till it is cold, then roll it with ſome of the ſugar you left out, and lay them, in platters of paper. They will not roll into any ſhape, but lay them as well as you can, and bake them in a cool oven; it muſt not be hot, neither muſt they be coloured.

To preſerve Apricots.

TAKE your apricots and pare them, then ſtone what you can, whole; then give them a light boiling in a pint of water, or according to your quantity of fruit; then take the weight of your apricots in ſugar, and take the liquor which you boil them in and your ſugar, and boil it till it comes to a ſyrup, and give them a light boiling, taking off the ſcum as it riſes.

When

When the ſyrup jellies, it is enough; then take up the apricots, and cover them with the jelly, and put cut paper over them, and lay them down when cold.

How to make Almond Milk for a Waſh.

TAKE five ounces of bitter-almonds, blanch them and beat them in a marble mortar very fine. You may put in a ſpoonful of ſack when you beat them; then take the whites of three new-laid eggs, three pints of ſpring-water, and one pint of ſack. Mix them all very well together; then ſtrain it through a fine cloth, and put it into a bottle, and keep it for uſe. You may put in lemon, or powder of pearl, when you make uſe of it.

How to make Gooſeberry Wafers.

TAKE gooſeberries before they are ready for preſerving; cut off the blackheads, and boil them with as much water as will cover them, all to maſh; then paſs the liquor and all, as it will run, through a hair-ſieve, and put ſome pulp through with a ſpoon, but not too near. It is to be pulped neither too thick nor too thin; meaſure it, and to a gill of it take half a pound of double-refined ſugar; dry it, put it to your pulp, and let it ſcald on a ſlow fire, not to boil at all. Stir it very well, and then will riſe a frothy white ſcum, which take clear off as it riſes; you muſt ſcald and ſkim it till no ſcum riſes, and it comes clean from the pan ſide; then take it off, and let it cool a little. Have ready ſheets of glaſs very ſmooth, about the thickneſs of parchment, which is not very thick. You muſt ſpread it on the glaſſes with a knife, very thin, even, and ſmooth; then ſet it in the ſtove with a ſlow fire: if you do it in the morning, at night you muſt cut it into long pieces with a broad caſe-knife, and put your knife clear under it, and fold it two or three times over, and lay them in a ſtove, turning them ſometimes till they are pretty dry; but do not keep them too long, for they will loſe their colour. If they do not come clean off your glaſſes at night, keep them till next morning.

How to make the thin Apricot Chips.

TAKE your apricots or peaches, pare them and cut them very thin into chips, and take three quarters of their weight in ſugar, it being finely ſearced; then put the ſugar and the apricots into a pewter diſh, and ſet them upon coals; and when the ſugar is all diſſolved, turn them upon the edge of the diſh

out of the ſyrup, and ſo ſet them by. Keep them turning till they have drank up the ſyrup; be ſure they never boil. They muſt be warmed in the ſyrup once every day, and ſo laid out upon the edge of the diſh till the ſyrup be drank.

How to make little French Biſcuits.

TAKE nine new-laid eggs, take the yolks of two out, and take out the treddles, beat them a quarter of an hour, and put in a pound of ſearced ſugar, and beat them together three quarters of an hour, then put in three quarters of a pound of flour, very fine and well dried. When it is cold, mix all well together, and beat them about half a quarter of an hour, firſt and laſt. If you pleaſe put in a little orange-flower-water, and a little grated lemon-peel; then drop them about the bigneſs of a half-crown, (but rather long than round) upon doubled paper a little buttered, ſearce ſome ſugar on them, and bake them in an oven, after manchet.

How to preſerve Pippins in Jelly.

TAKE pippins, pare, core, and quarter them; throw them into fair water, and boil them till the ſtrength of the pippins be boiled out, then ſtrain them through a jelly-bag; and to a pound of pippins take two pounds of double-refined ſugar, a pint of this pippin liquor, and a quart of ſpring-water; then pare the pippins very neatly, cut them into halves ſlightly cored, throw them into fair water. When your ſugar is melted, and your ſyrup boiled a little, and clean ſkimmed, dry your pippins with a clean cloth, throw them into your ſyrup; take them off the fire a little, and then ſet them on again, let them boil as faſt as you poſſibly can, having a clear fire under them, till they jelly; you muſt take them off ſometimes and ſhake them, but ſtir them not with a ſpoon; a little before you take them off the fire, ſqueeze the juice of a lemon and orange into them, which muſt be firſt paſſed a tiffany; give them a boil or two after, ſo take them up, elſe they will turn red. At the firſt putting of your ſugar in, allow a little more for this juice; you may boil orange or lemon-peel very tender in ſpring-water, and cut them in thin long pieces, and then boil them in a little ſugar and water, and put them in the bottom of your glaſſes; turn your pippins often, even in the boiling.

How to make Blackberry Wine.

TAKE your berries when full ripe, put them into a large veſſel of wood or ſtone, with a ſpicket in it, and pour upon them as much boiling water as will juſt appear at the top of them; as ſoon as you can endure your hand in them, bruiſe them very well, till all the berries be broke; then let them ſtand cloſe covered till the berries be well wrought up to the top, which uſually is three or four days; then draw off the clear juice into another veſſel; and add to every ten quarts of this liquor one pound of ſugar, ſtir it well in, and let it ſtand to work in another veſſel like the firſt, a week or ten days; then draw it off at the ſpicket through a jelly-bag, into a large veſſel; take four ounces of iſinglaſs, lay it in ſteep twelve hours in a pint of white-wine: the next morning boil it till it be all diſſolved, upon a ſlow fire; then take a gallon of your blackberry juice, put in the diſſolved iſinglaſs, give it a boil together, and put it in hot.

The beſt Way to make Raiſin Wine.

TAKE a clean wine or brandy hogſhead; take great care it is very ſweet and clean, put in two hundred of raiſins, ſtalks and all, and then fill the veſſel with fine clear ſpring water: let it ſtand till you think it has done hiſſing; then throw in two quarts of fine French brandy; put in the bung ſlightly, and in about three weeks or a month, if you are ſure it has done fretting, ſtop it down cloſe: let it ſtand ſix months, peg it near the top, and if you find it very fine and good, fit for drinking, bottle it off, or elſe ſtop it up again, and let it ſtand ſix months longer. It ſhould ſtand ſix months in the bottle: this is by much the beſt way of making it, as I have ſeen by experience, as the wine will be much ſtronger, but leſs of it: the different ſorts of raiſins make quite a different wine; and after you have drawn off all the wine, throw on ten gallons of ſpring-water; take off the head of the barrel, and ſtir it well twice a day, preſſing the raiſins as well as you can; let it ſtand a fortnight or three weeks, then draw it off into a proper veſſel to hold it, and ſqueeze the raiſins well; add two quarts of brandy, and two quarts of ſyrup of elderberries, ſtop it cloſe when it has done working; and in about three months it will be fit for drinking. If you do not chuſe to make this ſecond wine, fill your hogſhead with ſpring-water, and ſet in the ſun for three or four months, and it will make excellent vinegar.

How to preſerve White Quinces whole.

TAKE the weight of your quinces in ſugar, and put a pint of water to a pound of ſugar, make it into a ſyrup, and clarify it; then core your quince and pare it, put it into your ſyrup, and let it boil till it be all clear; then put in three ſpoonfuls of jelly, which muſt be made thus: over night, lay your quince-kernels in water, then ſtrain them, and put them into your quinces, and let them have but one boil afterward.

How to make Orange Wafers.

TAKE the beſt oranges, and boil them in three or four waters, till they be tender, then take out the kernels and the juice and beat them to pulp, in a clean marble mortar, and rub them through a hair-ſieve; to a pound of this pulp take a pound and an half of double-refined ſugar, beaten and ſearced; take half of your ſugar, and put it into your oranges, and boil it till it ropes; then take it from the fire, and when it is cold, make it up in paſte with the other half of your ſugar; make but a little at a time, for it will dry too faſt; then with a little rolling-pin roll them out as thin as tiffany upon papers; cut them round with a little drinking-glaſs, and let them dry, and they will look very clear.

How to make Orange Cakes.

TAKE the peels of four oranges, being firſt pared, and the meat taken out, boil them tender, and beat them ſmall in a marble mortar; then take the meat of them, and two more oranges, your ſeeds and ſkins being picked out, and mix it with the peelings that are beaten; ſet them on the fire, with a ſpoonful or two of orange-flower-water, keeping it ſtirring till that moiſture be pretty well dried up; then have ready to every pound of that pulp, four pounds and a quarter of double-refined ſugar, finely ſearced: make your ſugar very hot, and dry it upon the fire, and then mix it and the pulp together, and ſet it on the fire again, till the ſugar be very well melted, but be ſure it does not boil; you may put in a little peel, ſmall, ſhred, or grated, and when it is cold, draw it up in double papers; dry them before the fire, and when you turn them, put two together; or you may keep them in deep glaſſes or pots, and dry them as you have occaſion.

How

How to make White Cakes like China Diſhes.

TAKE the yolks of two eggs, and two ſpoonfuls of ſack, and as much roſe-water, ſome carraway-ſeeds, and as much flour as will make it a paſte ſtiff enough to roll very thin: if you would have them like diſhes, you muſt bake them upon diſhes buttered. Cut them out into what work you pleaſe to candy them; take a pound of fine ſearced ſugar perfumed, and the white of an egg, and three or four ſpoonfuls of roſe-water, ſtir it till it looks white; and when that paſte is cold, do it with a feather on one ſide. This candied, let it dry, and do the other ſide ſo, and dry it alſo.

To make a Lemon Honeycomb.

TAKE the juice of one lemon, and ſweeten it with fine ſugar to your palate; then take a pint of cream, and the white of an egg, and put in ſome ſugar, and beat it up; and as the froth riſes, take it off, and put it on the juice of the lemon, till you have taken all the cream off upon the lemon: make it the day before you want it, in a diſh that is proper.

How to dry Cherries.

TAKE eight pounds of cherries, one pound of the beſt powdered ſugar, ſtone the cherries over a great deep baſon or glaſs, and lay them one by one in rows, and ſtrew a little ſugar: thus do till your baſon is full to the top, and let them ſtand till the next day; then pour them out into a great poſnip, ſet them on the fire; let them boil very faſt a quarter of an hour, or more; then pour them again into your baſon, and let them ſtand two or three days; then take them out, and lay them one by one on hair-ſieves, and ſet them in the ſun, or an oven, till they are dry, turning them every day upon dry ſieves: if in the oven, it muſt be as little warm as you can juſt feel it, when you hold your hand in it.

How to make fine Almond-Cakes.

TAKE a pound of Jordan almonds, blanch them, beat them very fine with a little orange-flower-water, to keep them from oiling; then take a pound and a quarter of fine ſugar, boil it to a candy height: then put in your almonds; then take two freſh lemons, grate off the rind very thin, and put as much juice as to make it of a quick taſte; then put it into your glaſſes, and

ſet it into your ſtove, ſtirring them often, that they do not candy: ſo when it is a little dry, put it into little cakes upon ſheets of glaſs to dry.

How to make Uxbridge-Cakes.

TAKE a pound of wheat-flour, ſeven pounds of currants, half a nutmeg, four pounds of butter, rub your butter cold very well amongſt the meal, dreſs your currants very well in the flour, butter, and ſeaſoning, and knead it with ſo much good new yeaſt as will make it into a pretty high paſte; uſually two pennyworth of yeaſt to that quantity; after it is kneaded well together, let it ſtand an hour to riſe; you may put half a pound of paſte in a cake.

How to make Mead.

TAKE ten gallons of water, and two gallons of honey, a handful of raced ginger; then take two lemons, cut them in pieces, and put them into it, boil it very well, keep it ſkimming; let it ſtand all night in the ſame veſſel you boil it in, the next morning barrel it up, with two or three ſpoonfuls of good yeaſt. About three weeks or a month after, you may bottle it.

Marmalade of Cherries.

TAKE five pounds of cherries, ſtoned, and two pounds of hard ſugar; ſhred your cherries, wet your ſugar with the juice that runneth from them; then put the cherries into the ſugar, and boil them pretty faſt till it be a marmalade; when it is cold, put it up in glaſſes for uſe.

To dry Damoſins.

TAKE four pounds of damoſins; take one pound of fine ſugar, make a ſyrup of it, with about a pint of fair water; then put in your damoſins, ſtir it into your hot ſyrup, ſo let them ſtand on a little fire, to keep them warm for half an hour; then put all into a baſon, and cover them, let them ſtand till the next day; then put the ſyrup from them, and ſet it on the fire, and when it is very hot, put it on your damoſins: this do twice a day for three days together; then draw the ſyrup from the damoſins, and lay them in an earthen diſh, and ſet them in an oven after bread is drawn; when the oven is cold, take them and turn them, and lay them upon clean diſhes; ſet them in the ſun, or in another oven, till they are dry.

Marmalade

Marmalade of Quince White.

TAKE the quinces, pare them and core them, put them into water as you pare them, to be kept from blacking; then boil them ſo tender that a quarter of ſtraw will go through them; then take their weight of ſugar, and beat them, break the quinces with the back of a ſpoon; and then put in the ſugar, and let them boil faſt uncovered, till they ſlide from the bottom of the pan: you may make paſte of the ſame, only dry it in a ſtove, drawing it out into what form you pleaſe.

To preſerve Apricots or Plums Green.

TAKE your plums before they have ſtones in them, which you may know by putting a pin through them; then coddle them in many waters, till they are as green as graſs: peel them and coddle them again; you muſt take the weight of them in ſugar, and make a ſyrup; put to your ſugar a jack of water: then put them in, ſet them on the fire to boil ſlowly, till they be clear, ſkimming them often, and they will be very green. Put them up in glaſſes, and keep them for uſe.

To preſerve Cherries.

TAKE two pounds of cherries, one pound and an half of ſugar, half a pint of fair water, melt your ſugar in it; when it is melted, put in your other ſugar and your cherries; then boil them ſoftly, till all the ſugar be melted; then boil them faſt, and ſkim them; take them off two or three times and ſhake them, and put them on again, and let them boil faſt; and when they are of a good colour, and the ſyrup will ſtand, they are enough.

To preſerve Barberries.

TAKE the ripeſt and beſt barberries you can find: take the weight of them in ſugar; then pick out the ſeeds and tops, wet your ſugar with the juice of them, and make a ſyrup; then put in your barberries, and when they boil, take them off and ſhake them, and ſet them on again, and let them boil, and repeat the ſame, till they are clean enough to put into glaſſes.

Wiggs.

TAKE three pounds of well-dried flour, one nutmeg, a little mace and ſalt, and almoſt half a pound of carraway-comfits; mix theſe well together, and melt half a pound of butter

in a pint of ſweet thick cream, ſix ſpoonfuls of good ſack, four yolks and three whites of eggs, and near a pint of good light yeaſt; work theſe well together, and cover it, and ſet it down to the fire to riſe: then let them reſt, and lay the remainder, the half pound of carraways on the top of the wiggs, and put them upon papers well floured and dried, and let them have as quick an oven as for tarts.

To make Fruit Wafers; Codlins or Plums do beſt.

TAKE the pulp of fruit, rubbed through a hair-ſieve, and to three ounces of pulp take ſix ounces of ſugar, finely ſearced; dry your ſugar very well, till it be very hot, heat the pulp alſo very hot, and put it to your ſugar, and heat it on the fire, till it be almoſt at boiling; then pour it on the glaſſes or trenchers, and ſet it on the ſtove, till you ſee it will leave the glaſſes, (but before it begins to candy) take them off, and turn them upon papers in what form you pleaſe: you may colour them red with clove-gilliflowers ſteeped in the juice of lemon.

How to make Marmalade of Oranges.

TAKE the oranges and weigh them; to a pound of oranges take half a pound of pippins, and almoſt half a pint of water; a pound and a half of ſugar; pare your oranges very thin, and ſave the peelings; then take off the ſkins, and boil them till they are very tender, and the bitterneſs is gone out of them. In the mean time pare your pippins, and ſlice them into water, and boil them till they are clear, pick out the meat from the ſkins of your oranges, before you boil them; and add to that meat the meat of one lemon; then take the peels you have boiled tender, and ſhred them, or cut them into very thick ſlices, what length you pleaſe; then ſet the ſugar on the fire, with ſeven or eight ſpoonfuls of water, ſkim it clean, then put in the peel, and the meat of the oranges and lemons, and the pippins, and ſo boil them; put in as much of the outward rind of the oranges as you think fit, and ſo boil them till they are enough.

Cracknels.

TAKE half a pound of the whiteſt flour, and a pound of ſugar beaten ſmall, two ounces of butter cold, one ſpoonful of carraway-ſeeds, ſteeped all night in vinegar: then put in three yolks of eggs, and a little roſe-water, work your paſte altogether; and after that beat it with a rolling-pin, till it be light; then

then roll it out thin, and cut it with a glaſs, lay it thin on plates buttered, and prick them with a pin; then take the yolks of two eggs, beaten with roſe-water, and rub them over with it; then ſet them into a pretty quick oven, and when they are brown take them out and lay them in a dry place.

To make Orange Loaves.

TAKE your orange, and cut a round hole in the top, take out all the meat, and as much of the white as you can, without breaking the ſkin: then boil them in water till tender, ſhifting the water till it is not bitter; then take them up and wipe them dry: then take a pound of fine ſugar, a quart of water, or in proportion to the oranges; boil it, and take off the ſcum as it riſeth: then put in your oranges, and let them boil a little, and let them lie a day or two in the ſyrup; then take the yolks of two eggs, a quarter of a pint of cream (or more), beat them well together; then grate in two Naples biſcuits, (or white bread) a quarter of a pound of butter, and four ſpoonfuls of ſack; mix it all together till your butter is melted; then fill the oranges with it, and bake them in a ſlow oven as long as you would a cuſtard, then ſtick in ſome cut citron, and fill them up with ſack, butter, and ſugar grated over.

To make a Lemon Tower or Pudding.

GRATE the outward rind of three lemons; take three quarters of a pound of ſugar, and the ſame of butter, the yolks of eight eggs, beat them in a marble mortar, at leaſt an hour; then lay a thin rich cruſt in the bottom of the diſh you bake it in, as you may ſomething alſo over it: three quarters of an hour will bake it. Make an orange-pudding the ſame way, but pare the rinds, and boil them firſt in ſeveral waters, till the bitterneſs is boiled out.

How to make the clear Lemon Cream.

TAKE a gill of clear water, infuſe in it the rind of a lemon, till it taſtes of it; then take the whites of ſix eggs, the juice of four lemons; beat all well together, and run them through a hair-ſieve, ſweeten them with double-refined ſugar, and ſet them on the fire, not too hot, keeping ſtirring; and when it is thick enough, take it off.

How to make Chocolate.

TAKE ſix pounds of cocoa-nuts, one pound of aniſe-ſeeds, four ounces of long-pepper, one of cinnamon, a quarter of a pound of almonds, one pound of piſtachios, as much achiote as will make it the colour of brick; three grains of muſk, and as much ambergreaſe, ſix pounds of loaf-ſugar, one ounce of nutmegs, dry and beat them, and ſearce them through a fine ſieve: your almonds muſt be beat to a paſte, and mixed with the other ingredients; then dip your ſugar in orange-flower, or roſe-water, and put it in a ſkillet, on a very gentle charcoal-fire; then put in the ſpice, and ſtew it well together; then the muſk and ambergreaſe; then put in the cocoa-nuts laſt of all; then achiote, wetting it with the water the ſugar was dipt in; ſtew all theſe very well together over a hotter fire than before; then take it up, and put it into boxes, or what form you like, and ſet it to dry in a warm place. The piſtachios and almonds muſt be a little beat in a mortar, then ground upon a ſtone.

Another Way to make Chocolate.

TAKE ſix pounds of the beſt Spaniſh nuts, when parched, and cleaned from the hulls; take three pounds of ſugar, two ounces of the beſt cinnamon, beaten and ſifted very fine; to every two pounds of nuts put in three good vanelas, or more or leſs as you pleaſe; to every pound of nuts half a dram of cardamum-ſeeds, very finely beaten and ſearced.

Cheeſecakes without Currants.

TAKE two quarts of new-milk, ſet it as it comes from the cow, with as little runnet as you can; when it is come, break it as gently as you can, and whey it well; then paſs it through a hair-ſieve, and put it into a marble mortar, and beat into it a pound of new butter, waſhed in roſe-water; when that is well mingled in the curd, take the yolks of ſix eggs, and the whites of three, beat them very well with a little thick cream and ſalt; and after you have made the coffins, juſt as you put them into the cruſt (which muſt not be till you are ready to ſet them into the oven), then put in your eggs and ſugar, and a whole nutmeg finely grated; ſtir them all well together, and ſo fill your cruſts; and if you put a little fine ſugar ſearced into the cruſt, it will roll the thinner and cleaner; three ſpoonfuls of thick ſweet cream will be enough to beat up your eggs with.

How to preſerve White Pear Plums.

TAKE the fineſt and cleareſt from ſpecks you can get; to a pound of plums take a pound and a quarter of ſugar, the fineſt you can get, a pint and a quarter of water; ſlit the plums and ſtone them, and prick them full of holes, ſaving ſome ſugar beat fine laid in a baſon; as you do them, lay them in, and ſtrew ſugar over them; when you have thus done, have half a pound of ſugar, and your water ready made into a thin ſyrup, and a little cold; put in your plums with the ſlit ſide downwards, ſet them on the fire, keep them continually boiling, neither too ſlow nor too faſt; take them often off, ſhake them round, and ſkim them well, keep them down into the ſyrup continually, for fear they loſe their colour; when they are thoroughly ſcalded, ſtrew on the reſt of your ſugar, and keep doing ſo till they are enough, which you may know by their glaſing; towards the latter end boil them up quickly.

To preſerve Currants.

TAKE the weight of the currants in ſugar, pick out the ſeeds; take to a pound of ſugar half a jack of water, let it melt, then put in your berries and let them do very leiſurely, ſkim them, and take them up, let the ſyrup boil; then put them on again, and when they are clear, and the ſyrup thick enough, take them off, and when they are cold put them up in glaſſes.

To preſerve Raſpberries.

TAKE of the raſpberries that are not too ripe, and take the weight of them in ſugar, wet your ſugar with a little water, and put in your berries, and let them boil ſoftly, take heed of breaking them; when they are clear, take them up, and boil the ſyrup till it be thick enough, then put them in again, and when they are cold put them up in glaſſes.

To make Biſcuit Bread.

TAKE half a pound of very fine wheat flour, and as much ſugar finely ſearced, and dry them very well before the fire, dry the flour more than the ſugar; then take four new-laid eggs, take out the ſtrains, then ſwing them very well, then put the ſugar in, and ſwing it well with the eggs, then put the flour in it, and beat all together half an hour at the leaſt; put in ſome aniſe-ſeeds, or carraway-ſeeds, and rub the plates with butter, and ſet them into the oven.

To

To Candy Angelica.

TAKE it in April, boil it in water till it be tender; then take it up and drain it from the water very well, then ſcrape the outſide of it, and dry it in a clean cloth, and lay it in the ſyrup, and let it lie in three or four days, and cover it cloſe: the ſyrup muſt be ſtrong of ſugar, and keep it hot a good while, and let it not boil; after it is heated a good while, lay it upon a pie-plate, and ſo let it dry; keep it near the fire leſt it diſſolve.

To preſerve Cherries.

TAKE their weight in ſugar before you ſtone them; when ſtoned, make your ſyrup, then put in your cherries, let them boil ſlowly at the firſt, till they be thoroughly warmed, then boil them as faſt as you can; when they are boiled clear, put in the jelly, with almoſt the weight in ſugar; ſtrew the ſugar on the cherries, for the colouring you muſt be ruled by your eye; to a pound of ſugar put a jack of water, ſtrew the ſugar on them before they boil, and put in the juice of currants ſoon after they boil.

To dry Pear-Plums.

TAKE two pounds of pear-plums to one pound of ſugar; ſtone them, and fill them every one with ſugar; lay them in an earthen pot, put to them as much water as will prevent burning them; then ſet them in an oven after bread is drawn, let them ſtand till they be tender, then put them into a ſieve to drain well from the ſyrup, then ſet them in an oven again, until they be a little dry; then ſmooth the ſkins as well as you can, and ſo fill them; then ſet them in the oven again to harden; then waſh them in water ſcalding hot, and dry them very well, then put them in the oven again very cool to blue them, put them between two pewter diſhes, and ſet them in the oven.

The Filling for the aforeſaid Plums.

TAKE the plums, wipe them, prick them in the ſeams, put them in a pitcher, and ſet them in a little boiling water, let them boil very tender, then pour moſt of the liquor from them, then take off the ſkins and the ſtones; to a pint of the pulp a pound of ſugar well dried in the oven; then let it boil till the ſcum riſes, which take off very clean, and put into earthen plates, and dry it in an oven, and ſo fill the plums.

To candy Caſſia.

TAKE as much of the powder of brown caſſia as will lie upon two broad ſhillings, with what muſk and ambergreaſe you think fitting: the caſſia and perfume muſt be powdered together; then take a quarter of a pound of ſugar, and boil it to a candy height; then put in your powder, and mix it well together, and pour it in pewter ſaucers or plates, which muſt be buttered very thin, and when it is cold it will ſlip out: the caſſia is to be bought at London; ſometimes it is in powder, and ſometimes in a hard lump.

To make Carraway-Cakes.

TAKE two pounds of white flour, and two pounds of coarſe loaf-ſugar well dried, and fine ſifted; after the flour and ſugar is ſifted and weighed, then mingle them together, ſift the flour and ſugar together, through a hair-ſieve, into the bowl you uſe it in; to them you muſt have two pounds of good butter, eighteen eggs, leaving out eight of the whites; to theſe you muſt have four ounces of candied-orange, five or ſix ounces of carraway-comfits: you muſt firſt work the butter with roſe-water, till you can ſee none of the water, and your butter muſt be very ſoft; then put in flour and ſugar, a little at a time, and likewiſe your eggs; but you muſt beat your eggs very well, with ten ſpoonfuls of ſack, ſo you muſt put in each as you think fit, keeping it conſtantly beating with your hand, till you have put it into the hoop for the oven; do not put in your ſweetmeats and ſeeds, till you are ready to put into your hoops: you muſt have three or four doubles of cap-paper under the cakes, and butter the paper and hoop: you muſt ſift ſome fine ſugar upon your cake, when it goes into the oven.

To preſerve Pippins in Slices.

WHEN your pippins are prepared, but not cored, cut them in ſlices, and take the weight of them in ſugar, put to your ſugar a pretty quantity of water, let it melt, and ſkim it, let it boil again very high; then put them into the ſyrup when they are clear; lay them in ſhallow glaſſes, in which you mean to ſerve them up; then put into the ſyrup a candied orange-peel cut in little ſlices very thin, and lay about the pippin; cover them with ſyrup, and keep them about the pippin.

Sack

Sack Cream like Butter.

TAKE a quart of cream, boil it with mace, put to it ſix egg-yolks well beaten, ſo let it boil up; then take it off the fire, and put in a little ſack, and turn it; then put it in a cloth, and let the whey run from it; then take it out of the cloth, and ſeaſon it with roſe-water and ſugar, being very well broken with a ſpoon; ſerve it up in the diſh, and pink it as you would do a diſh of butter, ſo ſend it in with cream and ſugar.

Barley Cream.

TAKE a quart of French barley, boil it in three or four waters, till it be pretty tender; then ſet a quart of cream on the fire with ſome mace and nutmeg; when it begins to boil, drain out the barley from the water, put in the cream, and let it boil till it be pretty thick and tender; then ſeaſon it with ſugar and ſalt. When it is cold ſerve it up.

Almond Butter.

TAKE a quart of cream, put in ſome mace whole, and a quartered nutmeg, the yolks of eight eggs well beaten, and three quarters of a pound of almonds well blanched, and beaten extremely ſmall, with a little roſe-water and ſugar; and put all theſe together, ſet them on the fire, and ſtir them till they begin to boil; then take it off, and you will find it a little cracked; ſo lay a ſtrainer in a cullender, and pour it into it, and let it drain a day or two, till you ſee it is firm like butter; then run it through a cullender, then it will be like little comfits, and ſo ſerve it up.

Sugar Cakes.

TAKE a pound and a half of very fine flour, one pound of cold butter, half a pound of ſugar, work all theſe well together into a paſte, then roll it with the palms of your hands into balls, and cut them with a glaſs into cakes; lay them in a ſheet of paper, with ſome flour under them; to bake them you may make tumblets, only blanch in almonds, and beat them ſmall, and lay them in the midſt of a long piece of paſte, and roll it round with your fingers, and caſt them into knots, in what faſhion you pleaſe; prick them and bake them.

Sugar Cakes another Way.

TAKE half a pound of fine ſugar ſearced, and as much flour, two eggs beaten with a little roſe-water, a piece of butter about the

the bigneſs of an egg, work them well together till they be a ſmooth paſte; them make them into cakes, working every one with the palms of your hands; then lay them in plates, rubbed over with a little butter; ſo bake them in an oven little more than warm. You may make knots of the ſame the cakes are made of; but in the mingling you muſt put in a few carraway-ſeeds; when they are wrought to paſte, roll them with the ends of your finger into ſmall rolls, and make it into knots; lay them upon pie-plates rubbed with butter, and bake them.

Clouted Cream.

TAKE a gill of new-milk, and ſet it on the fire, and take ſix ſpoonfuls of roſe-water, four or five pieces of large mace, put the mace on a thread; when it boils, put to them the yolks of two eggs very well beaten; ſtir theſe very well together; then take a quart of very good cream, put it to the reſt, and ſtir it together, but let it not boil after the cream is in. Pour it out of the pan you boil it in, and let it ſtand all night; the next day take the top off it, and ſerve it up.

Quince Cream.

TAKE your quinces, and put them in boiling water unpared, boil them apace uncovered, leſt they diſcolour when they are boiled, pare them, beat them very tender with ſugar; then take cream, and mix it till it be pretty thick: if you boil your cream with a little cinnamon, it will be better, but let it be cold before you put it to your quince.

Citron Cream.

TAKE a quart of cream, and boil it with three pennyworth of good clear iſinglaſs, which muſt be tied up in a piece of thin tiffany; put in a blade or two of mace ſtrongly boiled in your cream and iſinglaſs, till the cream be pretty thick; ſweeten it to your taſte, with perfumed hard ſugar; when it is taken off the fire, put in a little roſe-water to your taſte; then take a piece of your green freſheſt citron, and cut it in little bits, the breadth of point-dales, and about half as long; and the cream being firſt put into diſhes, when it is half cold, put in your citron, ſo as it may but ſink from the top, that it may not be ſeen, and may lie before it be at the bottom; if you waſh your citron before in roſe-water, it will make the colour better and freſher; ſo let it ſtand till the next day, where it may get no water, and where it may not be ſhaken.

Cream

Cream of Apples, Quince, Gooſeberries, Prunes, or Raſpberries.

TAKE to every quart of cream four eggs, being firſt well beat and ſtrained, and mix them with a little cold cream, and put it to your cream, being firſt boiled with whole mace; keep it ſtirring, till you find it begins to thicken at the bottom and ſides; your apples, quinces, and berries muſt be tenderly boiled, ſo as they will cruſh in the pulp; then ſeaſon it with roſe-water and ſugar to your taſte, putting it up into diſhes; and when they are cold, if there be any roſe-water and ſugar, which lies wateriſh at the top, let it be drained out with a ſpoon: this pulp muſt be made ready before you boil the cream; and when it is boiled, cover over your pulp a pretty thickneſs with your egg cream, which muſt have a little roſe-water and ſugar put to it.

Sugar-Loaf Cream.

TAKE a quarter of a pound of hartſhorn, and put it to a pottle of water, and ſet on the fire in a pipkin, covered till it be ready to ſeeth; then pour off the water, and put a pottle of water more to it, and let it ſtand ſimmering on the fire till it be conſumed to a pint, and with it two ounces of iſinglaſs waſhed in roſe-water, which muſt be put in with the ſecond water; then ſtrain it, and let it cool; then take three pints of cream, and boil it very well with a bag of nutmeg, cloves, cinnamon, and mace; then take a quarter of a pound of Jordan almonds, and lay them one night in cold water to blanch; and when they are blanched, let them lie two hours in cold water; then take them out; and dry them in a clean linen cloth, and beat them in a marble mortar, with fair water or roſe-water, beat them to a very fine pulp; then take ſome of the aforeſaid cream well warmed, and put the pulp by degrees into it, ſtraining it through a cloth with the back of a ſpoon, till all the goodneſs of the almonds be ſtrained out into the cream; then ſeaſon the cream with roſe-water and ſugar; then take the aforeſaid jelly, warm it till it diſſolves, and ſeaſon it with roſe-water and ſugar, and a grain of ambergreaſe or muſk, if you pleaſe; then mix your cream and jelly together very well, and put it into glaſſes well warmed (like ſugar-loaves) and let it ſtand all night; then put them out upon a plate or two, or a white china diſh, and ſtick the cream with piony kernels, or ſerve them in glaſſes, one on every trencher.

Conſerve

Conſerve of Roſes boiled.

TAKE red-roſes, take off all the whites at the bottom, or elſewhere, take three times the weight of them in ſugar; put to a pint of roſes a pint of water, ſkim it well, ſhred your roſes a little before you put them into water, cover them, and boil the leaves tender in the water; and when they are tender, put in your ſugar; beep them ſtirring, leſt they burn when they are tender, and the ſyrup be conſumed. Put them up, and ſo keep them for your uſe.

How to make Orange Biſcuits.

PARE your oranges, not very thick, put them into water, but firſt weigh your peels, let it ſtand over the fire, and let it boil till it be very tender; then beat it in a marble mortar, till it be a very fine ſmooth paſte; to every ounce of peels put two ounces and a half of double-refined ſugar well ſearced, mix them well together with a ſpoon in the mortar; then ſpread it with a knife upon pie-plates, and ſet it in an oven a little warm, or before the fire; when it feels dry upon the top, cut it into what faſhion you pleaſe, and turn them into another plate, and ſet them in a ſtove till they be dry; where the edges look rough, when it is dry, they muſt be cut with a pair of ſciſſars.

How to make Yellow Varniſh.

TAKE a quart of ſpirit of wine, and put to it eight ounces of ſandarach, ſhake it half an hour; next day it will be fit for uſe, but ſtrain it firſt; take lamp-black, and put in your varniſh about the thickneſs of a pancake; mix it well, but ſtir it not too faſt; then do it eight times over, and let it ſtand ſtill the next day; then take ſome burnt ivory, and oil of turpentine as fine as butter; then mix it with ſome of your varniſh, till you have varniſhed it fit for poliſhing; then poliſh it with tripoly in fine flour; then lay it on the wood ſmooth, with one of the bruſhes; then let it dry, and do it ſo eight times at the leaſt: when it is very dry lay on your varniſh that is mixed, and when it is dry, poliſh it with a wet cloth dipped in tripoly, and rub it as hard as you would do platters.

How to make a pretty Varniſh to colour little Baſkets, Bowls, or any Board where nothing hot is ſet on.

TAKE either red, black, or white wax, which colour you want to make: to every two ounces of ſealing-wax one ounce of

ſpirit

ſpirit of wine, pound the wax fine, then ſift it through a fine lawn ſieve, till you have made it extremely fine: put it into a large phial with the ſpirits of wine, ſhake it, let it ſtand within the air of the fire forty-eight hours, ſhaking it often; then with a little bruſh rub your baſkets all over with it: let it dry, and do it over a ſecond time, and makes them look very pretty.

How to clean Gold or Silver Lace.

TAKE alabaſter finely beaten and ſearced, and put it into an earthen pipkin, and ſet it upon a chafing-diſh of coals, and let it boil for ſome time, ſtirring it often with a ſtick firſt; when it begins to boil, it will be very heavy; when it is enough, you will find it in the ſtirring very light; then take it off the fire, lay your lace upon a piece of flannel, and ſtrew your powder upon it; knock it well in with a hard cloth bruſh: when you think it is enough, bruſh the powder out with a clean bruſh.

How to make Sweet Powder for Cloaths.

TAKE orris-roots two pounds and a half, of lignum rodicum ſix ounces, of ſcraped cypreſs-roots three ounces, of damaſk-roſes carefully dried a pound and a half, of Benjamin four ounces and a half, of ſtorax two ounces and a half, of ſweet-marjoram three ounces, of labdanum one ounce, and a dram of calamus aromaticus, and one dram of muſk-cods, ſix drams of lavender and flowers, and melilot-flowers, if you pleaſe.

To clean White Sattins, Flowered Silks with Gold and Silver in them.

TAKE ſtale bread crumbled very fine, mixed with powder-blue, rub it very well over the ſilk or ſattin; then ſhake it well, and with clean ſoft cloths duſt it well: if any gold or ſilver flowers, afterwards take a piece of crimſon in grain velvet, and rub the flowers with it.

To keep Arms, Iron, or Steel, from ruſting.

TAKE the filings of lead, or duſt of lead, finely beaten in an iron mortar, putting to it oil of ſpike, which will make the iron ſmell well: and if you oil your arms, or any thing that is made of iron or ſteel, you may keep them in moiſt airs from ruſting.

The

The Jews Way to pickle Beef, which will go good to the Weſt-Indies, and keep a Year good in the Pickle, and with Care will go to the Eaſt-Indies.

TAKE any piece of beef without bones, or take the bones out, if you intend to keep it above a month; take mace, cloves, nutmeg, and pepper, and juniper-berries beat fine, and rub the beef well, mix ſalt and Jamaica pepper, and bay-leaves; let it be well ſeaſoned, let it lay in this ſeaſoning a week or ten days, throw in a good deal of garlick and ſhalot; boil ſome of the beſt white-wine vinegar, lay your meat in a pan or good veſſel for the purpoſe, with the pickle; and when the vinegar is quite cold, pour it over, cover it cloſe. If it is for a voyage, cover it with oil, and let the cooper hoop up the barrel very well: this is a good way in a hot country, where meat will not keep: then it muſt be put into the vinegar directly with the ſeaſoning; then you may either roaſt or ſtew it, but it is beſt ſtewed, and add a good deal of onion and parſley chopped fine, ſome white-wine, a little catchup, truffles and morels, a little good gravy, a piece of butter rolled in flour, or a little oil, in which the meat and onions ought to ſtew a quarter of an hour before the other ingredients are put in: then put all in, and ſtir it together, and let it ſtew till you think it is enough. This is a good pickle in a hot country, to keep beef or veal that is dreſſed, to eat cold.

How to make Cyder.

AFTER all your apples are bruiſed, take half of your quantity and ſqueeze them, and the juice you preſs from them pour upon the others half bruiſed, but not ſqueezed, in a tub for the purpoſe, having a tap at the bottom; let the juice remain upon the apples three or four days; then pull out your tap, and let your juice run into ſome other veſſel ſet under the tub to receive it; and if it runs thick, as at the firſt it will, pour it upon the apples again, till you ſee it run clear; and as you have a quantity, put it into your veſſel, but do not force the cyder, but let it drop as long as it will of its own accord: having done this, after you perceive that the ſides begin to work, take a quantity of iſinglaſs, an ounce will ſerve forty gallons, infuſe this in ſome of the cyder till it be diſſolved; put to an ounce of iſinglaſs a quart of cyder, and when it is ſo diſſolved, pour it into the veſſel, and ſtop it cloſe for two days, or ſomething more; then draw off the cyder into another veſſel: this do ſo often till

you perceive your cyder to be free from all manner of ſediment, that may make it ferment and fret itſelf: after Chriſtmas you may boil it. You may, by pouring water on the apples, and preſſing them, make a pretty ſmall cyder: if it be thick and muddy, by uſing iſinglaſs you may make it as clear as the reſt; you muſt diſſolve the iſinglaſs over the fire, till it be jelly.

For fining Cyder.

TAKE two quarts of ſkim-milk, four ounces of iſinglaſs, cut the iſinglaſs in pieces, and work it luke-warm in the milk over the fire; and when it is diſſolved, then put it cold into the hogſhead of cyder, and take a long ſtick, and ſtir it well from top to bottom, for half a quarter of an hour.

After it has fined.

TAKE ten pounds of raiſins of the ſun, two ounces of turmerick, half an ounce of ginger beaten; then take a quantity of raiſins, and grind them as you do muſtard-ſeed in a bowl, with a little cyder, and ſo the reſt of the raiſins: then ſprinkle the turmerick and ginger amongſt it: then put all into a fine canvaſs bag, and hang it in the middle of the hogſhead cloſe, and let it lie. After the cyder has ſtood thus a fortnight or a month, then you may bottle it at your pleaſure.

To make Chouder, a Sea Diſh.

TAKE a belly-piece of pickle-pork, ſlice off the fatter parts, and lay them at the bottom of the kettle, ſtrew over it onions, and ſuch ſweet herbs as you can procure. Take a middling large cod, bone and ſlice it as for crimping, pepper, ſalt, all-ſpice, and flour it a little, make a layer with part of the ſlices; upon that a ſlight layer of pork again, and on that a layer of biſcuit, and ſo on, purſuing the like rule, until the kettle is filled to about four inches: cover it with a nice paſte, pour in about a pint of water, lute down the cover of the kettle, and let the top be ſupplied with live wood embers. Keep it over a ſlow fire about four hours.

When you take it up, lay it in the diſh, pour in a glaſs of hot Madeira wine, and a very little India pepper: if you have oyſters, or truffles and morels, it is ſtill better; thicken it with butter. Obſerve, before you put this ſauce in, to ſkim the ſtew, and then lay on the cruſt, and ſend it to table reverſe as in the kettle; cover it cloſe with the paſte, which ſhould be brown.

To clarify Sugar after the Spaniſh Way.

TAKE one pound of the beſt Liſbon ſugar, nineteen pounds of water, mix the white and ſhell of an egg, then beat it up to a lather; then let it boil, and ſtrain it off: you muſt let it ſimmer over a charcoal fire, till it diminiſh to half a pint; then put in a large ſpoonful of orange-flower-water.

To make Spaniſh Fritters.

TAKE the inſide of a roll, and ſlice it in three; then ſoak it in milk; then paſs it through a batter of eggs, fry them in oil; when almoſt done, repaſs them in another batter; then let them fry till they are done, draw them off the oil, and lay them in a diſh; over every pair of fritters you muſt throw cinnamon, ſmall coloured ſugar-plums, and clarified ſugar.

To fricaſey Pigeons the Italian Way.

QUARTER them, and fry them in oil; take ſome green peas, and let them fry in the oil till they are almoſt ready to burſt; then put ſome boiling water to them; ſeaſon it with ſalt, pepper, onions, garlick, parſley, and vinegar. Veal and lamb do the ſame way, and thicken with yolks of eggs.

Pickled Beef for preſent Uſe.

TAKE the rib of beef, ſtick it with garlick and cloves; ſeaſon it with ſalt, Jamaica pepper, mace, and ſome garlick pounded; cover the meat with white-wine vinegar, and Spaniſh thyme: you muſt take care to turn the meat every day, and add more vinegar, if required, for a fortnight; then put it in a ſtew-pan, and cover it cloſe, and let it ſimmer on a ſlow fire for ſix hours, adding vinegar and white-wine: if you chuſe, you may ſtew a good quantity of onions, it will be more palatable.

Beef-Steaks after the French Way.

TAKE ſome beef-ſteaks, broil them till they are half done; while the ſteaks are doing, have ready in a ſtew-pan ſome red-wine, a ſpoonful or two of gravy; ſeaſon it with ſalt, pepper, ſome ſhalots; then take the ſteaks, and cut in ſquares, and put in the ſauce: you muſt put ſome vinegar, cover it cloſe, and let it ſimmer on a ſlow fire half an hour.

A Capon done after the French Way.

TAKE a quart of white-wine, ſeaſon the capon with ſalt, cloves and whole pepper, a few ſhalots; then put the capon in an earthen pan: you muſt take care it has not room to ſhake; it muſt be covered cloſe, and done on a ſlow charcoal fire.

To make Hamburgh Sauſages.

TAKE a pound of beef, mince it very ſmall, with half a pound of the beſt ſuet; then mix three quarters of a pound of ſuet cut in large pieces; then ſeaſon it with pepper, cloves, nutmeg, a great quantity of garlick cut ſmall, ſome white-wine vinegar, ſome bay-ſalt, and common ſalt, a glaſs of red-wine, and one of rum; mix all theſe very well together; then take the largeſt gut you can find, and ſtuff it very tight; then hang it up a chimney, and ſmoke it with ſaw-duſt for a week or ten days; hang them in the air, till they are dry, and they will keep a year. They are very good boiled in peas-pottage, and roaſted with toaſted bread under it, or in an amlet.

Sauſages after the German Way.

TAKE the crumb of a two-penny loaf, one pound of ſuet, half a lamb's lights, a handful of parſley, ſome thyme, marjory, and onion; mince all very ſmall; then ſeaſon with ſalt and pepper. Theſe muſt be ſtuffed in a ſheep's gut; they are fried in oil or melted ſuet, and are only fit for immediate uſe.

A Turkey ſtuffed after the Hamburgh Way.

TAKE one pound of beef, three quarters of a pound of ſuet, mince it very ſmall, ſeaſon it with ſalt, pepper, cloves, mace, and ſweet-marjoram; then mix two or three eggs with it, looſen the ſkin all round the turkey, and ſtuff it. It muſt be roaſted.

Chickens dreſſed the French Way.

TAKE them and quarter them, then broil, crumble over them a little bread and parſley; when they are half done, put them in a ſtew-pan, with three or four ſpoonfuls of gravy, and double the quantity of white-wine, ſalt, and pepper, ſome fried veal-balls, and ſome ſuckers, onions, ſhalots, and ſome green gooſeberries or grapes when in ſeaſon: cover the pan cloſe, and

let

let it ſtew on a charcoal fire for an hour; thicken the liquor with the yolks of eggs, and the juice of lemon; garniſh the diſh with fried ſuckers, ſliced lemon, and the livers.

A Calf's Head dreſſed after the Dutch Way.

TAKE half a pound of Spaniſh peas, lay them in water a night; then one pound of whole rice, mix the peas and rice together, and lay it round the head in a deep diſh; then take two quarts of water, ſeaſon it with pepper and ſalt, and coloured with ſaffron; then ſend it to bake.

Chickens and Turkies dreſſed after the Dutch Way.

BOIL them, ſeaſon them with ſalt, pepper and cloves; then to every quart of broth put a quarter of a pound of rice or vermicelli: it is eat with ſugar and cinnamon. The two laſt may be left out.

To make a Fricaſey of Calves Feet and Chaldron, after the Italian Way.

TAKE the crumb of a threepenny-loaf, one pound of ſuet, a large onion, two or three handfuls of parſley, mince it very ſmall, ſeaſon it with ſalt and pepper, three or four cloves of garlick, mix with eight or ten eggs; then ſtuff the chaldron; take the feet and put them in a deep ſtew-pan: it muſt ſtew upon a ſlow fire till the bones are looſe; then take two quarts of green peas, and put in the liquor; and when done, you muſt thicken it with the yolks of two eggs, and the juice of a lemon. It muſt be ſeaſoned with pepper, ſalt, mace, and onion, ſome parſley and garlick. You muſt ſerve it up with the aboveſaid pudding in the middle of the diſh, and garniſh the diſh with fried ſuckers, and ſliced onion.

To make a Cropadeu, a Scotch Diſh, &c.

TAKE oatmeal and water, make a dumplin; put in the middle a haddock's liver, ſeaſon it well with pepper and ſalt; boil it well in a cloth as you do an apple-dumplin. The liver diſſolves in the oatmeal, and eats very fine.

To pickle the fine Purple Cabbage, ſo much admired at the great Tables.

TAKE two cauliflowers, two red-cabbages, half a peck of kidney-beans, ſix ſticks, with ſix cloves of garlick on each

ſtick; waſh all well, give them one boil up, then drain them on a ſieve, and lay them leaf by leaf upon a large table, and ſalt them with bay-ſalt; then lay them a-drying in the ſun, or in a ſlow oven, until as dry as cork.

To make the Pickle.

TAKE a gallon of the beſt vinegar, with one quart of water, and a handful of ſalt, and an ounce of pepper; boil them, let it ſtand till it is cold; then take a quarter of a pound of ginger, cut in pieces, ſalt it, let it ſtand a week; take half a pound of muſtard-ſeed, waſh it, and lay it to dry; when very dry, bruiſe half of it; when half is ready for the jar, lay a row of cabbage, a row of cauliflowers and beans; and throw betwixt every row your muſtard-ſeed, ſome black-pepper, ſome Jamaica pepper, ſome ginger; mix an ounce of the root of turmerick powdered; put in the pickle, which muſt go over all. It is beſt when it hath been made two years, though it may be uſed the firſt year.

To raiſe Muſhrooms.

COVER an old hot-bed three or four inches thick, with fine garden mould, and cover that three or four inches thick with mouldy long muck, of a horſe muck-hill, or old rotten ſtubble; when the bed has lain ſome time thus prepared, boil any muſhrooms that are not fit for uſe, in water, and throw the water on your prepared bed, in a day or two after, you will have beſt ſmall button muſhrooms.

The Stag's Heart Water.

TAKE baum four handfuls, ſweet-marjoram one handful, roſemary-flowers, clove-gilliflowers dried, dried roſe-buds, borrage-flowers, of each an ounce; marigold-flowers half an ounce, lemon-peel two ounces, mace and cardamom, of each thirty grains; of cinnamon ſixty grains, or yellow and white ſanders, of each a quarter of an ounce, ſhavings of hartſhorn an ounce; take nine oranges, and put in the peel; then cut them in ſmall pieces; pour upon theſe two quarts of the beſt Rheniſh, or the beſt white-wine; let it infuſe three or four days, being very cloſe ſtopped in a cellar or cool place: if it infuſe nine or ten days, it is the better.

Take a ſtag's heart, and cut off all the fat, and cut it very ſmall, and pour in ſo much Rheniſh or white-wine as will cover

cover it; let it ſtand all night cloſe covered in a cool place; the next day add the aforeſaid things to it, mixing it very well together; adding to it a pint of the beſt roſe-water, and a pint of the juice of celandine: if you pleaſe you may put in ten grains of ſaffron, and ſo put it in a glaſs ſtill, diſtilling in water, raiſing it well to keep in the ſteam, both of the ſtill and receiver.

To make Angelica Water.

TAKE eight handfuls of the leaves, waſh them and cut them, and lay them on a table to dry; when they are dry put them into an earthen pot, and put to them four quarts of ſtrong wine lees; let it ſtay for twenty-four hours, but ſtir it twice in the time; then put it into a warm ſtill or an alembic, and draw it off; cover your bottles with a paper, and prick holes in it; ſo let it ſtand two or three days; then mingle it all together, and ſweeten it; and when it is ſettled, bottle it up, and ſtop it cloſe.

To make Milk Water.

TAKE the herbs agrimony, endive, fumitory, baum, elder-flowers, white-nettles, water-creſſes, bank-creſſes, ſage, each three handfuls; eye-bright, brook-lime, and celandine, each two handfuls; the roſes of yellow-dock, red-madder, fennel, horſe-raddiſh, and liquorice, each three ounces; raiſins ſtoned one pound, nutmegs ſliced, Winter's-bark, turmeric, galangal, each two drams; carraway and fennel-ſeed three ounces, one gallon of milk. Diſtil all with a gentle fire in one day. You may add a handful of May wormwood.

To make Slip-coat Cheeſe.

TAKE ſix quarts of new-milk hot from the cow, the ſtroakings, and put to it two ſpoonfuls of rennet; and when it is hard coming, lay it into the fat with a ſpoon, not breaking it all; then preſs it with a four pound weight, turning of it with a dry cloth once an hour, and every day ſhifting it into freſh graſs. It will be ready to cut, if the weather be hot, in fourteen days.

To make a Brick-Bat Cheeſe. It muſt be made in September.

TAKE two gallons of new-milk, and a quart of good cream, heat the cream, put in two ſpoonfuls of rennet, and when it is come, break it a little; then put it into a wooden

mould, in the ſhape of a brick. It muſt be half a year old before you eat it: you muſt preſs it a little, and ſo dry it.

To make Cordial Poppy Water.

TAKE two gallons of very good brandy, and a peck of poppies, and put them together in a wide-mouthed glaſs, and let them ſtand forty-eight hours, and then ſtrain the poppies out; take a pound of raiſins of the ſun, ſtone them; and an ounce of coriander-ſeed, an ounce of ſweet-fennel ſeeds, and an ounce of liquorice ſliced, bruiſe them all together, and put them into the brandy, with a pound of good powder-ſugar, and let them ſtand four or eight weeks, ſhaking it every day; and then ſtrain it off, and bottle it cloſe up for uſe.

To make White Mead.

TAKE five gallons of water, add to that one gallon of the beſt honey; then ſet it on the fire, boil it together well, and ſkim it very clean; then take it off the fire, and ſet it by; then take two or three races of ginger, the like quantity of cinnamon and nutmegs, bruiſe all theſe groſsly, and put them in a little Holland bag in the hot liquor, and ſo let it ſtand cloſe covered till it be cold; then put as much ale-yeaſt to it as will make it work. Keep it in a warm place as they do ale; and when it hath wrought well, tun it up; at two months you may drink it, having been bottled a month. If you keep it four months, it will be the better.

To make Brown Pottage.

TAKE a piece of lean gravy-beef, and cut it into thin collops, and hack them with the back of a cleaver; have a ſtew-pan over the fire, with a piece of butter, a little bacon cut thin; let them be brown over the fire, and put in your beef: let it ſtew till it be very brown; put in a little flour, and then have your broth ready and fill up the ſtew-pan; put in two onions, a bunch of ſweet herbs, cloves, mace, and pepper; let all ſtew together an hour covered; then have your bread ready toaſted hard to put in your diſh, and ſtrain ſome of the broth to it, through a fine ſieve; put a fowl of ſome ſort in the middle, with a little boiled ſpinach minced in it; garniſhing your diſh with boiled lettuces, ſpinach, and lemon.

To

To make White Barley Pottage, with a large Chicken in the Middle.

FIRST make your ſtock with an old hen, a knuckle of veal, a ſcraig end of mutton, ſome ſpice, ſweet herbs, and onions; boil all together till it be ſtrong enough; then have your barley ready boiled very tender and white, and ſtrain ſome of it through a cullender; have your bread ready toaſted in your diſh, with ſome fine green herbs, minced chervil, ſpinach, ſorrel; and put into your diſh ſome of the broth to your bread, herbs, and chicken; then barley ſtrained, and re-ſtrained; ſtew all together in the diſh a little while; garniſh your diſh with boiled lettuces, ſpinach, and lemon.

Engliſh Jews Puddings; an excellent Diſh for ſix or ſeven People, for the Expence of Six Pence.

TAKE a calf's lights, boil them, chop them fine, and the crumb of a two-penny loaf ſoftened in the liquor the lights were boiled in; mix them well together in a pan; take about half a pound of kidney-fat of a loin of veal or mutton that is roaſted, or beef; if you have none, take ſuet: if you can get none, melt a little butter and mix in; fry four or five onions, cut ſmall and fried in dripping, not brown, only ſoft; a very little winter-ſavory and thyme, a little lemon-peel ſhred fine; ſeaſon with all-ſpice, pepper, and ſalt to your palate, break in two eggs; mix it all well together, and have ready ſome ſheep's guts nicely cleaned, and fill them and fry them in dripping. This is a very good diſh, and a fine thing for poor people; becauſe all ſorts of lights are good, and will do, as hog's, ſheep's, and bullock's, but calf's are beſt; a handful of parſley boiled and chopped fine, is very good, mixed with the meat. Poor people may, inſtead of the fat above, mix the fat the onions were fried in, and they will be very good.

To make a Scotch Haggaſs.

TAKE the lights, heart, and chitterlings of a calf, chop them very fine, and a pound of ſuet chopped fine; ſeaſon with pepper and ſalt to your palate; mix in a pound of flour, or oatmeal, roll it up, and put it into a calf's bag, and boil it; an hour and half will do it. Some add a pint of good thick cream, and put in a little beaten mace, cloves or nutmeg; or all-ſpice is very good in it.

To make it ſweet with Fruit.

TAKE the meat and ſuet as above, and flour, with beaten mace, cloves, and nutmeg to your palate, a pound of currants waſhed very clean, a pound of raiſins ſtoned and chopped fine, half a pint of ſack; mix all well together, and boil it in the calf's bag two hours. You muſt carry it to table in the bag it was boiled in.

To make Sour Crout.

TAKE your fine hard white cabbage, cut them very ſmall, have a tub on purpoſe with the head out, according to the quantity you intend to make; put them in the tub: to every four or five cabbages, throw in a large handful of ſalt; when you have done as many as you intend, lay a very heavy weight on them, to preſs them down as flat as poſſible, throw a cloth on them, and lay on the cover; let them ſtand a month, then you may begin to uſe it. It will keep twelve months, but be ſure to keep it always cloſe covered, and the weight on it; if you throw a few carrraway-ſeeds pounded fine amongſt it, they give it a fine flavour. The way to dreſs it is with a fine fat piece of beef ſtewed together. It is a diſh much made uſe of amongſt the Germans, and in the North Countries, where the froſt kills all the cabbages; therefore they preſerve them in this manner before the froſt takes them.

Cabbage-ſtalks, cauliflower-ſtalks, and artichoke-ſtalks, peeled and cut fine down in the ſame manner, are very good.

To keep Green Peas, Beans, &c. and Fruit, freſh and good till Chriſtmas.

OBSERVE to gather all your things on a fine clear day, in the increaſe or full-moon; take well-glazed earthen or ſtone pots quite new, that have not been laid in water, wipe them clean, lay in your fruit very carefully, and take great care none is bruiſed or damaged in the leaſt, nor too ripe, but juſt in their prime; ſtop down the jar cloſe, and pitch it, and tie a leather over. Do kidney-beans the ſame; bury two feet deep in the earth, and keep them there till you have occaſion for them. Do peas and beans the ſame way, only keep them in the pods, and do not let your peas be either too young or too old; the one will run to water, and the other the worm will eat; as to the two latter, lay a layer of fine writing

writing ſand, and a layer of pods, and ſo on till full; the reſt as above. Flowers you may keep the ſame way.

To make Paco-lilla, or Indian Pickle, the ſame the Mangoes come over in.

TAKE a pound of race-ginger, and lay it in water one night; then ſcrape it, and cut it in thin ſlices, and put to it ſome ſalt, and let it ſtand in the ſun to dry; take long-pepper two ounces, and do it as the ginger. Take a pound of garlick, and cut it in thin ſlices, and ſalt it, and let it ſtand three days; then waſh it well, and let it be ſalted again, and ſtand three days more; then waſh it well and drain it, and put it in the ſun to dry. Take a quarter of a pound of muſtard-ſeeds bruiſed, and half a quarter of an ounce of turmerick: put theſe ingredients, when prepared, into a large ſtone or glaſs jar, with a gallon of very good white-wine vinegar, and ſtir it very often for a fortnight, and tie it up cloſe.

In this pickle you may put white-cabbage, cut in quarters, and put in a brine of ſalt and water for three days, and then boil freſh ſalt and water, and juſt put in the cabbage to ſcald, and preſs out the water, and put it in the ſun to dry, in the ſame manner as you do cauliflowers, cucumbers, melons, apples, French beans, plums, or any ſort of fruit. Take care they are well dried before you put them into the pickle: you need never empty the jar, but as the things come in ſeaſon, put them in, and ſupply it with vinegar as often as there is occaſion.

If you would have your pickle look green, leave out the turmerick, and green them as uſual, and put them into this pickle cold.

In the above, you may do walnuts in a jar by themſelves; put the walnuts in without any preparation, tied cloſe down, and kept ſome time.

To preſerve Cucumbers equal with any Italian Sweetmeat.

TAKE fine young gerkins, of two or three different ſizes; put them into a ſtone-jar, cover them well with vine-leaves, fill the jar with ſpring-water, cover it cloſe; let it ſtand near the fire, ſo as to be quite warm, for ten days or a fortnight; then take them out, and throw them into ſpring-water, they will look quite yellow, and ſtink, but you muſt not mind that. Have ready your preſerving-pan; take them out of that water, and put them into the pan, cover them well with vine-leaves,

leaves, fill it with ſpring-water, ſet it over a charcoal fire, cover them cloſe, and let them ſimmer very ſlow; look at them often, and when you ſee them turned quite of a fine green, take off the leaves, and throw them into a large ſieve; then into a coarſe cloth, four or five times doubled; when they are cold, put them into the jar, and have ready your ſyrup, made of double-refined ſugar, in which boil a great deal of lemon-peel and whole ginger; pour it hot over them, and cover them down cloſe; do it three times; pare your lemon-peel very thin, and cut them in long thin bits, about two inches long; the ginger muſt be well boiled in water before it is put in the ſyrup. Take long cucumbers, cut them in half, ſcoop out the inſide; do them the ſame way: they eat very fine in minced-pies or puddings; or boil the ſyrup to a candy, and dry them on ſieves.

The Jews Way of preſerving Salmon, and all Sorts of Fiſh.

TAKE either ſalmon, cod, or any large fiſh, cut off the head, waſh it clean, and cut it in ſlices as crimped cod is, dry it very well in a cloth; then flour it, and dip it in yolks of eggs, and fry it in a great deal of oil, till it is of a fine brown, and well done; take it out and lay it to drain, till it is very dry and cold. Whitings, mackrel, and flat-fiſh, are done whole; when they are quite dry and cold, lay them in your pan or veſſel, throw in between them a good deal of mace, cloves, and ſliced nutmeg, a few bay-leaves; have your pickle ready, made of the beſt white-wine vinegar, in which you muſt boil a great many cloves of garlick and ſhalot, black and white-pepper, Jamaica and long pepper, juniper-berries, and ſalt; when the garlick begins to be tender, the pickle is enough: when it is quite cold, pour it on your fiſh, and a little oil on the top. They will keep good a twelvemonth, and are to be eat cold with oil and vinegar: they will go good to the Eaſt Indies. All ſorts of fiſh fried well in oil, eat very fine cold with ſhalot, or oil and vinegar. Obſerve, in the pickling of your fiſh, to have the pickle ready: firſt put a little pickle in; then a layer of fiſh; then pickle; then a little fiſh, and ſo lay them down very cloſe, to be well covered; put a little ſaffron in the pickle. Frying fiſh in common oil is not ſo expenſive with care; for preſent uſe a little does; and if the cook is careful not to burn the oil, or black it, it will fry them two or three times.

To preſerve Tripe to go to the Eaſt-Indies.

GET a fine belly of tripe, quite freſh. Take a four gallon caſk well hooped, lay in your tripe, and have your pickle ready, made thus: take ſeven quarts of ſprink-water, and put as much ſalt into it as will make an egg ſwim, that the little end of the egg may be about an inch above the water; (you muſt take care to have the fine clear ſalt, for the common ſalt will ſpoil it); add a quart of the beſt white-wine vinegar, two ſprigs of roſemary, an ounce of all-ſpice, pour it on your tripe; let the cooper faſten the caſk down directly; when it comes to the Indies, it muſt not be opened till it is juſt going to be dreſſed; for it will not keep after the caſk is opened. The way to dreſs it is, lay it in water half an hour; then fry it or boil it as we do here.

The Manner of dreſſing various Sorts of Dried Fiſh; as Stock-Fiſh, Cod, Salmon, Whitings, &c.

The general RULE for ſteeping of Dried Fiſh, the Stock-Fiſh excepted.

ALL the kinds, except ſtock-fiſh, are ſalted, or either dried in the ſun, as the moſt common way, or in prepared kilns, or by the ſmoke of wood-fires in chimney-corners; and, in either caſe, require the being ſoftened and freſhened in proportion to their bulk and bigneſs, their nature or dryneſs; the very dry ſort, as, bacalao, cod-fiſh or whiting, and ſuch like, ſhould be ſteeped in luke-warm milk and water; the ſteeping kept as near as poſſible to an equal degree of heat. The larger fiſh ſhould be ſteeped twelve, the ſmall, as whiting, &c. about two hours. The cod are therefore laid to ſteep in the evening, the whitings, &c. in the morning before they are to be dreſſed; after the time of ſteeping, they are to be taken out, and hung up by the tails until they are dreſſed: the reaſon of hanging them up is, that they ſoften equally as in the ſteeping, without extracting too much of the reliſh, which would make them inſipid; when thus prepared, the ſmall fiſh, as whiting, tuſk, and ſuch like, are flowered and laid on the gridiron; and when a little hardened on the one ſide, muſt be turned and baſted with oil upon a feather; and when baſted on both ſides, and well hot through, taken up, always obſerving, that as ſweet-oil ſupples, and ſupplies the fiſh with a kind of artificial juices, ſo the fire draws out thoſe

thoſe juices and hardens them; therefore be careful not to let them broil too long; no time can be preſcribed, becauſe of the difference of fires, and various bigneſs of the fiſh. A clear charcoal fire is much the beſt, and the fiſh kept at a good diſtance to broil gradually: the beſt way to know when they are enough is, they will ſwell a little in the baſting, and you muſt not let them fall again.

The ſauces are the ſame as uſual to ſalt-fiſh, and garniſh with oyſters fried in batter.

But for a ſupper, for thoſe that like ſweet-oil, the beſt ſauce is oil, vinegar, and muſtard, beat up to a conſiſtence, and ſerved up in ſaucers.

If boiled as the great fiſh uſually are, it ſhould be in milk and water, but not ſo properly boiled as kept juſt ſimmering over an equal fire; in which way, half an hour will do the largeſt fiſh, and five minutes the ſmalleſt. Some people broil both ſorts after ſimmering, and ſome pick them to pieces, and then toſs them up in a pan with fried onions and apples.

They are either way very good, and the choice depends on the weak or ſtrong ſtomachs of the eaters.

Dried Salmon muſt be differently managed;

FOR though a large fiſh, they do not require more ſteeping than a whiting; and when laid on the gridiron, ſhould be moderately peppered.

The dried Herring,

INSTEAD of milk and water, ſhould be ſteeped the the like time as the whiting, in ſmall-beer; and to which, as to all kinds of broiled ſalt-fiſh, ſweet-oil will always be found the beſt baſting, and no way affect even the delicacy of thoſe who do not love oil.

Stock-Fiſh,

ARE very different from thoſe before-mentioned; they being dried in the froſt without ſalt, are in their kind very inſipid, and are only eatable by the ingredients that make them ſo, and the art of cookery: they ſhould be firſt beat with a ſledge-hammer on an iron anvil, or on a very ſolid ſmooth oaken block; and when reduced almoſt to atoms, the ſkin and bones taken away, and the remainder of the fiſh ſteeped

in

in milk and warm water until very ſoft; then ſtrained out, and put into a ſoup-diſh with new-milk, powdered cinnamon, mace, and nutmeg, the chief part cinnamon; a paſte round the edge of the diſh, and put in a temperate oven to ſimmer for about an hour, and then ſerved up in the place of pudding.

N. B. The Italians eat the ſkin boiled, either hot or cold, and moſt uſually with oil and vinegar, preferring the ſkin to the body of the fiſh.

The Way of curing Mackrel.

BUY them as freſh as poſſible, ſplit them down the backs, open them flat: take out the guts, and waſh the fiſh very clean from the blood, hang them up by the tails to drain well; do this in the cool of the evening, or in a very cool place; ſtrew ſalt at the bottom of the pan, ſprinkle the fiſh well with clean ſalt, lay them in the pan, belly to belly, and back to back; let them lie in the ſalt about twelve hours, waſh the ſalt clean off in the pickle, hang them again up by the tails half an hour to drain; pepper the inſides moderately, and lay them to dry on inclining ſtones facing the ſun; never leaving them out when the ſun is off, nor lay them out before the ſun has diſperſed the dews, and the ſtones you lay them on be dry and warm. A week's time of fine weather perfectly cures them; when cured, hang them up by their tails, belly to belly, in a very dry place, but not in ſea-coal ſmoak, it will ſpoil their flavour.

To dreſs cured Mackrel.

EITHER fry them in boiling oil, and lay them to drain, or broil them before, or on a very clear fire: in the laſt caſe, baſte them with oil and a feather; ſauce will be very little wanting, as they will be very moiſt and mellow, if good in kind; otherwiſe you may uſe melted butter and crimped parſley.

Calves Feet ſtewed.

CUT a calf's foot into four pieces, put it into a ſauce-pan, with half a pint of ſoft water, and a middling potatoe; ſcrape the outſide ſkin clean off, ſlice it thin, and a middling onion peeled and ſliced thin, ſome beaten pepper and ſalt, cover it cloſe, and let it ſtew very ſoftly for about two hours after it boils; be ſure to let it ſimmer as ſoftly as you can: eat it without any other ſauce; it is an excellent diſh.

To

To pickle a Buttock of Beef.

TAKE a large fine buttock of well fed ox-beef, and with a long narrow knife make holes through, through which you muſt run ſquare pieces of fat bacon, about as thick as your finger, in about a dozen or fourteen places, and have ready a great deal of parſley clean waſhed and pickled fine, but not chopped; and in every hole where the bacon is, ſtuff in as much of the parſley as you can get in, with a long round ſtick; then take half an ounce of mace, cloves and nutmegs, an equal quantity of each, dried before the fire, and pounded fine, and a quarter of an ounce of black-pepper beat fine, a quarter of an ounce of cardamom-ſeeds beat fine, and half an ounce of juniper-berries beat fine, a quarter of a pound of loaf-ſugar beat fine, two large ſpoonfuls of fine ſalt, two tea-ſpoonfuls of India pepper, mix all together, and rub the beef well with it; let it lie in this pickle two days, turning and rubbing it twice a day: then throw into the pan two bay-leaves; fix ſhalots peeled and cut fine, and pour a pint of fine white-wine vinegar over it, keeping turned and rubbed as above; let it lie thus another day; then pour over it a bottle of red-port or Madeira wine; let it lie thus in this pickle a week or ten days; and when you dreſs it, ſtew it in the pickle it lies in, with another bottle of red-wine; it is an excellent diſh, and eats beſt cold, and will keep a month or ſix weeks good.

To make a fine Bitter.

TAKE an ounce of the fineſt Jeſuit powder, half a quarter of an ounce of ſnake-root powder, half a quarter of an ounce of ſalt of wormwood, half a quarter of ſaffron, half a quarter of cochineal; put it into a quart of the beſt brandy, and let it ſtand twenty-four hours; every now and then ſhaking the bottle.

An approved Method practiſed by Mrs. Dukely, the Queen's Tyre-Woman, to preſerve Hair, and make it grow thick.

TAKE one quart of white-wine, put in one handful of roſemary-flowers, half a pound of honey, diſtil them together; then add a quarter of a pint of oil of ſweet-almonds, ſhake it very well together, put a little of it into a cup, warm it blood warm, rub it well on your head, and comb it dry.

A Powder

To make Carolina Snow-Balls.

TAKE half a pound of rice, waſh it clean, divide it into ſix parts; take ſix apples, pare them and ſcoop out the core, in which place put a little lemon-peel ſhred very fine; then have ready ſome thin cloths to tie the balls in: put the rice in the cloth, and lay the apple on it, tie them up cloſe; put them into cold water, and when the water boils, they will take an hour and a quarter boiling: be very careful how you turn them into the diſh, that you do not break the rice, and they will look as white as ſnow, and make a very pretty diſh. The ſauce is, to this quantity, a quarter of a pound of freſh butter, melted thick, a glaſs of white-wine, a little nutmeg and beaten cinnamon, made very ſweet with ſugar: boil all up together, and pour it into a baſon, and ſend to table.

A Carolina Rice-Pudding.

TAKE half a pound of rice, waſh it clean, put it into a ſauce-pan, with a quart of milk, keep it ſtirring it till it is very thick; take great care it does not burn; then turn it into a pan, and grate ſome nutmeg into it, and two tea-ſpoonfuls of beaten cinnamon, a little lemon-peel ſhred fine, ſix apples, pared and chopped ſmall; mix all together with the yolks of three eggs, and ſweeten to your palate; then tie it up cloſe in a cloth; put it into boiling water, and be ſure to keep it boiling all the time; an hour and a quarter will boil it. Melt butter and pour over it, and throw ſome fine ſugar all over it; and a little wine in the ſauce will be a great addition to it.

To diſtil Treacle-Water, Lady Monmouth's Way.

TAKE three ounces of hartſhorn, ſhaved and boiled in borrage-water, or ſuccory, wood-ſorrel or reſpice-water; or three pints of any of theſe waters boiled to a jelly, and put the jelly and hartſhorn both into the ſtill; and add a pint more of theſe waters when you put it into the ſtill; take the roots of elecampane, gentian, cypreſs-tuninſil, of each an ounce; bleſſed thiſtle, called carduus, and angelica, of each an ounce; ſorrel-roots two ounces; baum, ſweet-marjoram, and burnet, of each half a handful; lily-comvally flowers, borrage, bugloſs, roſemary, and marigold flowers, of each two ounces; citron-rinds, carduus-ſeeds, and citron-ſeeds, alkermes-berries, and cochineal, each of theſe an ounce.

Prepare all theſe Simples thus.

GATHER the flowers as they come in ſeaſon, and put them in glaſſes with a large mouth, and put with them as much good ſack as will cover them, and tie up the glaſſes cloſe with bladders wet in the ſack, with a cork and leather tied upon it cloſe; adding more flowers and ſack as occaſion is; and when one glaſs is full, take another, till you have your quantity of flowers to diſtil; put cochineal into a pint bottle, with half a pint of ſack, and tie it up cloſe with a bladder under the cork, and another on the top, wet with ſack, tied up cloſe with brown thread; and then cover it up cloſe with leather, and bury it ſtanding upright in a bed of hot horſe-dung for nine or ten days; look at it, and if diſſolved, take it out of the dung, but do not open it till you diſtil; ſlice all the roſes, beat the ſeeds and the alkermes-berries, and put them into another glaſs; amongſt all, put no more ſack than needs; and when you intend to diſtil, take a pound of the beſt Venice treacle, and diſſolve it in ſix pints of the beſt white-wine, and three of red roſe-water, and put all the ingredients into a baſon, and ſtir them all together, and diſtil them in a glaſs ſtill, balneum Mariæ; open not the ingredients till the ſame day you diſtil.

RECEIPTS

RECEIPTS

FOR

PERFUMERY, &c.

ADVERTISEMENT.

THE following Collection of approved Receipts, in Perfumery, hath been added to this Edition of the Art of Cookery, in order to render the Work of more extenſive Utility than the former; and which, it is preſumed, will be conſidered by the Reader as a valuable Acquiſition.

RECEIPTS FOR PERFUMERY, &c.

To make Red, Light, or Purple Waſh-Balls.

GET ſome white-ſoap, beat it in a mortar; then put it into a pan, and cover it down cloſe; let the ſame be put into a copper, ſo that the water does not come to the top of the pan; then cover your copper as cloſe as you can, to ſtop the ſteam; make the water boil ſome time: take the pan out, and beat it well with a wooden ſtirrer till it is all melted with the heat of the water; then pour it out into drops, and cut them into ſquare pieces as ſmall as a walnut; let it lay three days on an oven in a band-box; afterwards put them into a pan, and damp them with roſe-water, maſh it well with your hands, and mould them according to your fancy, viz. ſqueeze them as hard and as cloſe as you poſſibly can; make them very round, and put them into a band-box or a ſieve two or three days; then ſcrape them a little with a waſh-ball ſcraper, (which are made for that purpoſe), and let them lay eight or nine days; afterwards ſcrape them very ſmooth and to your mind.

N. B. If you would have them red, when you firſt maſh them put in a little vermillion; if light, ſome hair-powder; and if purple, ſome roſe-pink.

To make Blue, Red, or Purple Waſh-Balls, or to marble Ditto.

GET ſome white-ſoap, and cut it into ſquare pieces about the bigneſs of dice; let it lay in a band-box or a ſieve on the top of an oven to dry; beat it in a mortar to a powder, and put it into a pan; damp it with roſe-water, mix it well with your hands, put in ſome hair-powder to make it ſtiff; then ſcent it with oil of thyme, and oil of carraways.

If you would have them blue, put in ſome powder-blue; if red, ſome vermillion; if purple, ſome roſe-pink; mix them well together with your hands, and ſqueeze them as cloſe as poſſible; make them very round, of a ſize agreeable to your mind; put them into a ſieve two or three days; then ſcrape them a little with a waſh-ball ſcraper, and let them lie in the ſieve eight or nine days. Afterwards ſcrape them very ſmooth, and agreeable to your mind.

If you would have them marbled, after being ſcented with oil of thyme and oil of carraways, (as in the firſt proceſs); cut them into pieces about as much as will make a ball each; make it into a flat ſquare piece, then take a very thin knife, and dip it into the powder-blue, vermillion, or roſe-pink, (according to the colour you would fancy), and chop it in according to your mind; double it up, and make it into a hard and round ball, and uſe the ſame proceſs as before mentioned.

White Almond Waſh-Balls.

TAKE ſome white-ſoap and ſlice it thin, put it in a band-box on the top of an oven to dry, three weeks or more; when it is dry beat it in a mortar till it is a powder; to every four ounces of ſoap, add one ounce of hair-powder, half an ounce of white-lead; put them into a pan, and damp them with roſe-water to make it of a proper conſiſtency: make them into balls as hard and cloſe as poſſible; ſcrape them with a ball-ſcraper, and uſe the ſame proceſs as before-mentioned, letting them lay three weeks in a ſieve to dry; then finiſh them with a ball-ſcraper to your mind.

Brown Almond Waſh-Balls.

TAKE ſome common brown hard ſoap; ſlice it thin, and put it into a band-box on the top of an oven to dry, for the ſpace of three weeks, or more; when quite dry, beat it in a mortar to a powder; to every three ounces of ſoap add one ounce of brown almond-powder; put it in a mortar, and damp it with roſe-water, to make it of a proper conſiſtency; beat it very well; then make them into balls according to a proceſs before mentioned, letting them lie three weeks in a ſieve to dry; then finiſh them with a ball-ſcraper, agreeable to your mind.

To make Lip Salve.

TAKE half a pound of hog's-lard, put it into a pan, with one ounce and a half of virgin's-wax; let it ſtand on a ſlow fire till it is melted; then take a ſmall tin-pot and fill it with water, and put therein ſome alkanet-root; let it boil till it is of a fine red colour; then ſtrain ſome of it, and mix it with the ingredients according to your fancy, and ſcent it with eſſence of lemon; pour it into ſmall boxes, and ſmooth the top with your finger.

N. B. You may pour a little out firſt, to ſee if it is of a proper colour to your fancy.

A Stick, or Compoſition, to take Hair out by the Roots.

TAKE two ounces and a half of roſin, and one ounce of bees-wax; melt them together, and make them into ſticks for uſe.

To make White Lip-Salve, and for chopped Hands and Face.—Six Shillings and Three Pence per Pot.

MELT ſome ſpermaceti in ſweet oil, add thereto a ſmall bit of white-wax; when it is melted put in a ſmall quantity of white ſugar-candy, and ſtir it well therein; then pour it into pots for uſe.

French Rouge.—Five Shillings per Pot.

TAKE ſome carmine, and mix it with hair-powder to make it as pale as you pleaſe, according to your fancy.

Opiate for the Teeth.—Two Shillings and Sixpence per Pot.

TAKE one pound of honey, let it be very well boiled and ſkimmed, a quarter of a pound of bole-ammoniac, one ounce of dragon's-blood, one ounce of oil of ſweet almonds, half an ounce of oil of cloves, eight drops of eſſence of burgamot, one gill of honey-water; mix all well together, and pour it into pots for uſe.

Deleſcot's Opiate.

HALF an ounce of bole-ammoniac, one ounce of powder of myrrh, one ounce of dragon's-blood, half an ounce of orrice-root, half an ounce of roch-alum, half an ounce of

ground ginger, two ounces of honey; mix all well together, and put it in pots for uſe.

To make Shaving Oil.—One Shilling per Bottle.

DISSOLVE a quantity of oil-ſoap cut into thin ſlices in ſpirits of wine; let it ſtand a week; then put in as much ſoft-ſoap till the liquor becomes of a clammy ſubſtance: ſcent as you pleaſe, and bottle it for uſe.

To take Iron-Molds out of Linen, and Greaſe out of Woollen or Silk.—One Shilling a Bottle.

TAKE four ounces of ſpirits of turpentine, and one ounce of eſſence of lemon; mix them well together, and put it into bottles for uſe.

Waſh for the Face.

TAKE one quart of milk, a quarter of a pound of ſalt-petre beaten to a powder. Put in two pennyworth of oil of aniſe-ſeed, one pennyworth of oil of cloves, about four thimbles full of the beſt white-wine vinegar; put it into a bottle, and let it ſtand in ſand half way up, in the ſun, or in ſome warm place for a fortnight without the cork; afterwards cork and ſeal it up.

Liquid for the Hair.—Two Shillings a Quarter of a Pint.

TO three quarts of ſweet-oil, put a quarter of a pound of alkanet-root, cut in ſmall pieces; let it be boiled ſome time over a ſteam; add thereto three ounces of oil of Jeſſamine, and one ounce of oil of lavender; ſtrain it through a coarſe cloth, but do not ſqueeze it.

To make White Almond-Paſte.

TAKE one pound of bitter-almonds, blanch and beat them very fine in a mortar; put in the whites of four eggs, one ounce of French white of Trois; add ſome roſe-water and ſpirits of wine, a little at a time, until it is a conſiſtency for paſte.

To make Brown Almond-Paſte.

TAKE one pound of bitter-almonds; beat them well in a mortar; add to them one pound of raiſins of the ſun ſtoned; beat and mix them very well together, and put in a little brandy.

Sweet

Sweet Scented Bags to lay with Linen.—At One Shilling and Six Pence, Two Shillings and Six Pence, &c. &c. &c. each Bag.

EIGHT ounces of coriander-ſeeds, eight ounces of ſweet orrice-root, eight ounces of damaſk-roſe leaves, eight ounces of calamus aromaticus, one ounce of mace, one ounce of cinnamon, half an ounce of cloves, four drams of muſk-powder, two drams of white loaf-ſugar, three ounces of lavender-flowers, and ſome Rhodium wood; beat them well together, and make them in ſmall ſilk bags.

Honey-Water.—One Shilling per Bottle.

ONE quart of rectified ſpirits of wine, two drams of tincture of ambergris, two drams of tincture of muſk, half a pint of water; filter it according to your fancy, and put it into ſmall bottles.

Orange-Butter.

MELT a ſmall quantity of ſpermaceti in ſweet-oil, and put in a little fine Dutch pink to colour it; then add a little oil of orange to ſcent it; and laſtly, while it is very hot put in ſome ſpirits of wine to curdle it.

Lemon-Butter.

IS made the ſame as orange-butter, only put in no Dutch pink, and ſcent it with eſſence of lemons, inſtead of oil of orange.

Marechalle Powder.—Sixteen Shillings per Pound.

ONE ounce of cloves, one ounce of mace, one ounce of cinnamon; beat them very well to a fine powder; add to them four pounds of hair-powder, and half a pound of Spaniſh burnt-amber beaten very fine, a quarter of an ounce of oil of lavender, half an ounce of oil of thyme, a quarter of an ounce of eſſence of amber, five drops of oil of laurel, a quarter of an ounce of oil of ſaſſafras; mix them all well together.

Virgin's-Milk.—Two Shillings per Bottle.

PUT one ounce of tincture of benjamin into a pint of cold water: mix it well, and let it ſtand one day; then run it through a flannel-bag with ſome tow in it: put it in bottles for uſe.

Eau de Bouquet.

TAKE one quart of ſpirits of wine, half an ounce of muſk, two drams of tincture of ſaffron; mix them well together, and let them ſtand one day; then filter it with any water.

The Ambroſia Noſegay.

TAKE one pint of ſpirits of wine, one dram of oil of cloves, one ounce of oil of nutmegs; mix them, and filter it as you pleaſe.

Pearl-Water.

MIX pearl-powder with honey and lavender-water; and then the pearl-powder will never be diſcoloured.

Eau de Luce.

TWO ounces of the beſt rectified ſpirits of wine, one dram of oil of amber, two drams of ſalt of tartar, prepared powder of amber two drams, twenty drops of oil of nutmegs; put them all into a bottle, and ſhake it well; let it ſtand five hours; then filter it, and always keep it by you, and when you would make eau de luce, put it into the ſtrongeſt ſpirits of ſal ammoniac.

Milk Flude Water.

ONE quart of ſpirits of wine, half an ounce of oil of cloves, one dram of eſſence of lemons, fifteen drops of oil of Rhodium, a little cochineal in powder to colour it of a fine pink; let it ſtand one day, then filter it, but with no water.

Miſs in her Teens.

ONE quart of ſpirits of wine; eſſence of burgamot, one ounce; oil of Rhodium, two drams; tincture of muſk, half a dram, and half a pint of water; mix them well together, and put them into bottles for uſe.

Lady Lilley's Ball.

TAKE twelve ounces of oil-ſoap ſhaved very fine, ſpermaceti three ounces; melt them together; two ounces of bizmuth diſſolved in roſe-water for the ſpace of three hours, one ounce of oil of thyme, one ounce of the oil of carraways, one ounce of eſſence of lemons; mix all well together.

Hard

Hard Pomatum.

TAKE three pounds of mutton-ſuet, boil and ſkim it well till it is quite clear, pour it off from the droſs which remains at the bottom; then add thereto eight ounces of virgin's-wax, melt them together, and ſcent it with eſſence of lemon; make it into rolls according to fancy.

Soft Pomatum.

TAKE a quantity of hog's-lard, boil and ſkim it very well; put in a ſmall quantity of hair-powder, when it is cool, to make it agreeable to your mind; and ſcent it with eſſence of lemons.

N. B. You may take a ſmall quantity out firſt, and let it cool; if it is too ſoft add a little hair-powder to make it ſtiffer.

Nuns Cream.

ONE ounce of pearl-powder, twenty drops of oil of Rhodium, and two ounces of fine pomatum; mix all well together.

Eau ſans Pareil.

ONE quart of ſpirits of wine, one ounce of eſſence of burgamot, two drams of tincture of muſk; add to them half a pint of water, and bottle them for uſe.

Beautifying Water,

IS balſancum coſmeticum, a ſmall quantity put into elder-flower-water.

Lozenges for the Heart-Burn.

TAKE one pound of chalk, beat it to a powder in a mortar, with one pound and a half of white loaf-ſugar, and one ounce of bole-ammoniac; mix them well together, and put in ſomething to moiſten them to make it of a proper conſiſteney or paſte; make them into ſmall lozenges, and let them lay in a band-box on the top of an oven a week or more to dry, ſhaking the box ſometimes.

Lozenges for a Cold.

TAKE two pounds of common white loaf-ſugar, beat it well in a mortar, diſſolve ſix ounces of Spaniſh liquorice in a little

little warm water; one ounce of gum arabic diſſolved likewiſe; add thereto a little oil of aniſe-ſeed; mix them well to a proper conſiſtency, and cut them into ſmall lozenges; let them lay in a band-box on the top of an oven a conſiderable time to dry, ſhaking the box ſometimes.

To make Dragon Roots.

TAKE ſome mallow-roots, ſkin them, and pick one end with a pin or needle till you have made it like a bruſh; then take ſome powder of braſil, and ſome cochineal, boil them together, and put in thee roots till you think they are thoroughly dyed; then take them out, and lay them by the fire to dry.

To make Shaving-Powder.

TAKE ſome white-ſoap, and ſhave it in very thin ſlices; let it be well dried on the top of an oven in a band-box; beat it in a mortar till it is very fine, ſift it through a fine ſieve, and ſcent it as you pleaſe.

Windſor Soap.—Two Shillings per Pound.

GET ſome of the whiteſt ſoap, ſhave it into thin ſlices; melt it in a ſtew-pan over a ſlow fire, and ſcent it very ſtrong with oil of carraways; pour it into a drawer, made for that purpoſe; let it ſtand three days or more, and cut it into ſquare pieces to your fancy.

Soap to fill Shaving-Boxes.

TAKE ſome of the whiteſt ſoap, beat it in a mortar, and ſcent it with oil of carraways, make it flat; then chop in ſome vermillion, or powder-blue to marble it, with a very thin knife dipped in the ſame; double it up, and ſqueeze it hard into the boxes; then ſcrape it ſmooth with a knife.

Tooth-Powder.—One Shilling per Bottle.

BURN ſome roch-alum, and beat it in a mortar, ſift it fine; then take ſome roſe-pink, and mix them well together to make it of a pale red colour; add thereto a little powder of myrrh, and put it into bottles for uſe.

Cold

Cold Cream.

TAKE one pint of trotter-oil, a quarter of a pound of hog's-lard, one ounce of ſpermaceti, a bit of virgin's-wax; warm them together with a little roſe-water, and beat it up with a whiſk.

The genuine Receipt to make Turlington's Balſam.

BALSAM of Peru, one ounce; beſt ſtorax, two ounces; benjamine, impregnated with ſweet-almonds, three ounces; aloes Succotorina, myrrh elect. pureſt frankincenſe, roots of angelica, flowers of St. John's wort, of each of theſe half an ounce; beat the drugs well in a mortar, and put them into a large glaſs bottle; add thereto a pint, or rather more, of the beſt ſpirits of wine, and let the bottle ſtand by the kitchen fire, or in the chimney-corner two days and two nights; then decant it off in ſmaller bottles for uſe, and let them be well corked and ſealed.

N. B. The ſame quantity of ſpirits of wine poured on the ingredients, letting them ſtand by the fire, or in ſome warm place for the ſpace of ſix days and nights, will ſerve for common uſe; pour off the ſame in ſmall bottles, and let them be well corked and ſealed.

To make Sirop de Capillaire.

PUT ſeven pounds of common lump-ſugar into a pan, and thereto add ſeven pints of water; boil it well, and keep ſkimming it; then take the white of an egg, put it in ſome water, and beat it up well with a whiſk; take the froth off and ſcatter it therein, and keep it ſkimming until it is quite clear; then add thereto half a pint of orange-flower-water; mix it well together, let it ſtand till cold, and put it into a ſtone bottle, or in bottles for uſe, let them be quite clean and dry before it is put into them, otherwiſe it will make it mothery and ſpoil it.

N. B. If you chuſe to have it of a high colour, burn a little ſugar in a pan of a brown colour; afterwards put a little capillaire thereto, ſtir it about with a wooden ſpoon, and mix it well with the capillaire according to your fancy.

For a Conſumption; an approved Receipt by a Lady at Paddington.

TAKE the yolk of a new-laid egg, beat it up well with three large ſpoonfuls of roſe-water; mix it well in half a pint of new-milk from the cow, ſweeten it well with ſirop de capillaire, and grate ſome nutmeg in it. Drink it every morning faſting for a month, and refrain from ſpirituous liquors of any kind.

N. B. Mr. Powel, who kept the Crown, a public houſe in Swallow-ſtreet, St. James's, was in ſo deep a decline as to be ſcarce able to walk; when he coughed, the phlegm he brought from his ſtomach was green and yellow; and he was given over by his phyſician, who, as the laſt reſource, adviſed him to go into the country to try what the air would do. He happily went to lodge at Paddington: the woman of the houſe underſtanding his condition, recollected that an old lady who had lodged in the ſame houſe, had left a book with a collection of receipts in it for various diſorders, inſtantly fetched it, and found the foregoing, which he having ſtrictly followed, found himſelf much better in a fortnight; and, by continuing the ſame, in leſs than a month he began to have an appetite, and, with the bleſſing of God, in a ſhort time by degrees he recovered his health, to the aſtoniſhment and ſurprize of all who knew him, and declared to me he was as well and hearty as ever he was in his life, and did not ſcruple to tell every perſon the means and method of his recovery.

N. B. This receipt I had from his own mouth.

To ſtop a violent Purging, or the Flux.

TAKE a third part of a gill of the very beſt double-diſtilled aniſe-ſeed; grate a third part of a large nutmeg into it. To be taken the ſame quantity an hour after breakfaſt, one hour after dinner, and, if occaſion, an hour before going to bed. *Probatum eſt.*

For Obſtructions in the Womb.

SUCCOTORINE aloes, one ounce; cardamom-ſeed, a quarter of an ounce; ſnake-root, a quarter of an ounce; gum-myrrh, a quarter of an ounce; ſaffron, a quarter of an ounce; cochineal, two ſcruples; zedoary, two ſcruples; rhubarb, two ſcruples: let theſe drugs be well beaten in a mortar, and put them into a large bottle; add thereto a pint and a half of mountain-wine; place it near the fire for the ſpace of three

days and nights, ſhaking it often. Let the patient take a ſmall tea-cup full twice a week in the morning, an hour before riſing.

Another for Obſtructions.

THREE pennyworth of alkermes, two pennyworth of Venice treacle, and a quarter of an ounce of ſpermaceti; to be made into four boluſes, one to be taken every evening going to bed.

Half a pint of pennyroyal-water, a quarter of a pint of hyſteric-water, and a quarter of a pint of pepper-mint-water; to be taken every morning and evening, a tea-cup full.

For a Hoarſeneſs.

TWO ounces of pennyroyal-water, the yolk of a new-laid egg beaten, thirty drops of cochineal, twenty drops of oil of aniſe-ſeed, mixed well and ſweetened with white ſugar-candy. A large ſpoonful to be taken night and morning.


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